

THE NATIONAL
PROVISIONER

SEPTEMBER 4 • 1943

ding Publication in the Meat Packing and Allied Industries Since 1891



TRANSPARENT PACKAGE COMPANY

1620 SOUTH MORGAN STREET, CHICAGO 9, ILLINOIS • U. S. A.

Blame it on ARMY CHOW



When Sammy gets home on furlough, those extra pounds of muscle make his "civvies" look like little Brother's... for in the Army he's actually eating at a **ton-of-food-a-year** clip!

To help the average American soldier put on ten pounds in his first few months in the service, the Packing Industry has gone all-out in producing unheard-of quantities of sausage and other healthful meats. In the biggest sausage plants, Buffalo cutters, stuffers, grinders and mixers are valuable aids to the busy Packer.

And when filling huge Government orders means replacements or new machines, Buffalo machines are specified. They've done everything expected of them for 75 years... they're doing it today... and they'll be doing it after the war, too.

Ask for your free Buffalo catalog. Just address:

JOHN E. SMITH'S SONS CO.
50 Broadway Buffalo, New York

Sales and Service Offices in principal cities



Buffalo

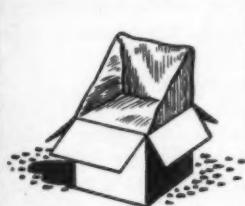
**QUALITY SAUSAGE
MAKING MACHINES**

Cover Barrels with **DURATEX...**



SINGLE CRINKLED PAPER MEAT COVERS

Chase crinkled paper makes ideal covering material for meats and other articles because of its unusual strength, flexibility and resistance to wear and tear. It is obtainable in made-to-size covers, sheets or in yardage form, waxed or unwaxed.



SINGLE CRINKLED PAPER BOX AND BARREL LININGS

Chase Saxolin crinkled papers, waxed or unwaxed, offer complete protection against outside contamination. They help preserve freshness and keep contents fresh and clean.

Greater Protection Easier to Use



MEAT packers and others have found in CHASE DURATEX the ideal barrel cover. It is dust and moisture-proof; it is strong and durable; it is economical and easy to handle; and last but not least, it actually dresses up the appearance of the barrel.

DURATEX is a specially prepared laminated paper consisting of two layers of heavy crinkled kraft . . . firmly bonded with a heavy layer of mastic compound. The result is an exceptionally strong, durable sheet that takes lots of abuse.

DURATEX covers come cut to shape and, if you wish, are attractively printed in a multiple of colors with your firm name or brand. To use them you merely place a Duratex cover over the top of the barrel, slide the hoop down, fasten in the usual manner, and you have a neat, good-looking container ready for shipping. Investigate the superior qualities of DURATEX . . . SEND FOR FREE SAMPLES AND PRICES.

CHASE BAG COMPANY . . . GENERAL SALES OFFICES, 309 W. JACKSON BLVD., CHICAGO 6, ILLINOIS

BUFFALO
TOLEDO
GOSHEN

MILWAUKEE
CHAGRIN FALLS
PHILADELPHIA
MINNEAPOLIS

KANSAS CITY
NEW ORLEANS
DALLAS
ST. LOUIS

NEW YORK
DETROIT
CLEVELAND
PORTLAND, ORE.

ORLANDO, FLA.
SALT LAKE CITY
DENVER
PITTSBURGH

BOISE
MEMPHIS
HUTCHISON
OKLAHOMA CITY

HARLINGEN, TEXAS
REIDSVILLE, N. C.
WINTER HAVEN, FLA.

THE NATIONAL PROVISIONER

Volume 109

SEPTEMBER 4, 1943

Number 10

Table of Contents

EDITORIAL COMMENT

Making Meat the Guinea Pig.....	7
Announce 38th Annual AMI Conclave...	8
WLB Simplifies Wage Rules.....	9
Maintenance of Hog Dehairer.....	10
Mixed Reaction on Quota Suspension...	8
MPR 389 Amendment Modifies Labels..	11
Urge Management Plan Adoption.....	21
Mineral Wool Insulation Data.....	18
More Efficient Hog Hair Cleaning.....	23
Tariff for Refrigerated Trucks.....	22
A Page of New Equipment.....	26
Up and Down the Meat Trail.....	15

EDITORIAL STAFF

EDWARD R. SWEM, *Editor*
VAL WRIGHT, *Managing Editor* • ROBERT V. SKAU, *Market
Editor* • NEIL I. SKAU, JR., *Associate Editor*
Washington: C. B. HEINEMANN, JR., 1420 K St., N. W.

Published weekly at 407 So. Dearborn St., Chicago (5), Ill., U. S. A. by The National Provisioner, Inc. Yearly subscriptions: U. S., \$4.50; Canada, \$6.50; foreign countries, \$6.50. Single copies, 25 cents. Copyright 1943 by The National Provisioner, Inc. Trade Mark Registered in U. S. Patent Office. Entered as second-class matter October 8, 1919, at the post office at Chicago, Ill., under the act of March 3, 1879.

ADVERTISING DEPARTMENT

Chicago: HARVEY W. WERNECKE, *Manager, Advertising Sales*
FRANK N. DAVIS, *Special Representative*
MYRTLE LINDAHL, *Production Manager*
407 S. Dearborn St. (5), Tel. Wabash 0742.
New York: H. SMITH WALLACE, *Eastern Manager*
LILLIAN M. KNOELLER
300 Madison Ave. (17), Tel. Murray Hill 2-6153.
Los Angeles: DUNCAN A. SCOTT & CO.,
Western Pacific Bldg. (15)
San Francisco: DUNCAN A. SCOTT & CO., Mills Bldg. (4)

DAILY MARKET SERVICE

E. T. NOLAN, *Editor* (Mail and Wire)
C. H. BOWMAN, *Editor*

PUBLISHED BY THE NATIONAL PROVISIONER, INC.

LESTER L. NORTON, *Vice President* • E. O. H. CILLIS, *Vice
President and Treasurer* • THOS. McERLEAN, *Secretary*

OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE

Meat and Gravy

A 1,000-lb. bull recently escaped from the Indianapolis stockyards and invaded the china shop repair department of L. S. Ayres & Co. The results were in keeping with the proverb. The bull's first visit was to a flower shop. He emerged from the shambles wearing a tangled garland of roses and, inevitably, was christened Ferdinand. His next stop was the china shop where he left a pile of broken dishes behind him. Ferdinand then visited a furniture store where he smashed tables and a chair. Police finally snared him and kept him under control until a truck arrived from the packing yards. Placed in his corral, Ferdinand still wore his roses.

★ ★ ★

Demand for shark meat, a food tasted by relatively few Americans before the war, has grown to such proportions along the eastern seaboard that fishermen are unable to fill their orders, it is reported. Although sharks are taken for their skins or for the valuable liver oils at various points along the Atlantic Coast, most of the meat now available for eastern markets now comes from Florida. The steaks and fillets of shark, cellophane-wrapped and packed in 5-lb. cartons, are prepared by a freezing plant in Miami.

★ ★ ★

G. F. Reed, state food and drug inspector of Texas, in telling state officials some of the unwholesome food conditions against which his department is constantly on guard, described the case of a dairyman who was rebuked for bringing maggot-infested milk to market. "Why, there shouldn't be any in it," retorted the farmer. "I strained them all out."

★ ★ ★

OPA, which recently embarked on a policy of simplifying its regulations, still stumps red tape hunters with this one: "All commodities listed in Appendix A are those known to the trade as such excepting therefrom such thereof, if any, while subject to another regulation."

★ ★ ★

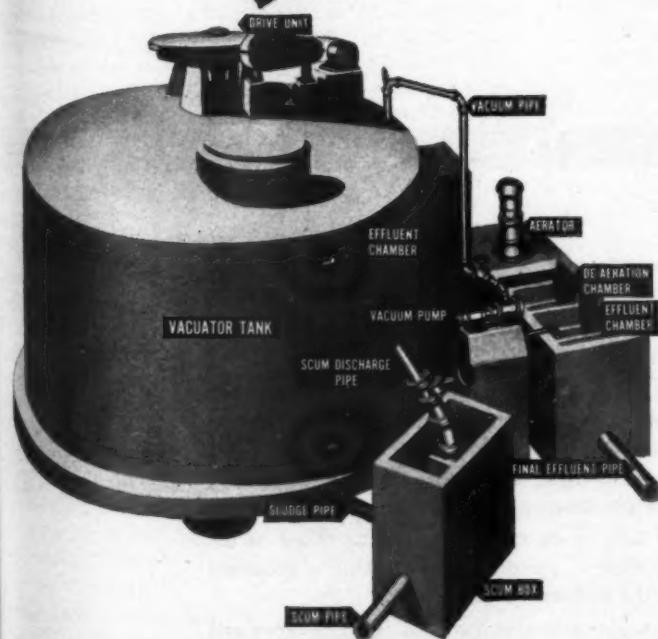
Transcontinental and Western Air, Inc., recently sent this "alert" to all flight stations east of Kansas City: "Be on the lookout for 4 lbs. of bacon." A passenger flying from New York to Los Angeles missed the bacon after the plane left Kansas City.

★ ★ ★

New York's famous Stork Club recently rolled back the price of a cup of coffee from 50 to 35¢. There's a real body blow to inflation!

DON'T LET THAT GREASE GO TO WASTE!

A
Dorrco Vacuator
can recover it for you



THE DORRCO VACUATOR

DORR
RESEARCH ENGINEERING EQUIPMENT

ADDRESS ALL INQUIRIES TO OUR NEAREST OFFICE

The National Provisioner—September 4, 1943

THE DORR COMPANY
570 Lexington Avenue
New York, N. Y.

Please send me further information on the Dorrco Vacuator.
 I have a grease recovery problem. Please send a Dorr Engineer to tell me more about the Vacuator—no obligation of course.

Name _____
Street Address _____
City _____

If you have a grease recovery problem it will pay you to check on the Dorrco Vacuator by filling out the coupon above.

Operating at high overflow rates and low detention periods, the Vacuator makes a three product separation. Grease and scum are taken off as one product, sludge as a second, and an effluent suitable for subsequent treatment as a third. Its use eliminates unsightly and inefficient skimming, and odor nuisance is abolished as a result of the closed Vacuator tank.

The Dorrco Vacuator can be applied wherever there is a trade waste problem involving grease, scum or light solids of any kind. The coupon above will bring an immediate reply, or better still write us giving specific details on your problem.

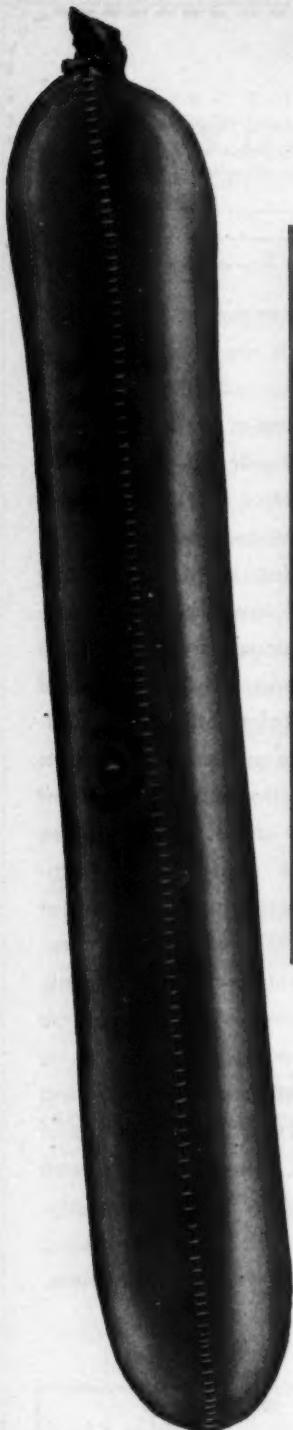
DORR

THE DORR COMPANY, ENGINEERS

NEW YORK, N. Y. 570 Lexington Ave.
ATLANTA, GA. WILLIAM-OLIVER BLDG.
TORONTO, ONT. 80 RICHMOND ST. W.
CHICAGO, ILL. 221 NO. LA SALLE ST.
DENVER, COLO. COOPER BUILDING
LOS ANGELES, CAL. 811 WEST 7TH ST.

RESEARCH AND TESTING LABORATORIES
WESTPORT, CONN.

SUGAR PROCESSING
PETREE & DORR ENGINEERS, INC.
570 Lexington Ave., NEW YORK



If you are making sausage for the Armed Forces...use Armour's Natural Casings and be sure they will meet all requirements.

Let's Get Down to Casings!

For Liver Sausage at its Best... Use

ARMOUR'S SEWED CASINGS

★ Let's talk facts.

We honestly believe that Armour's Sewed Casings are your wise choice for sausage at its finest.

And here's why:

They give your sausages a firm, plump, well-rounded appearance that means extra sales-appeal in the dealer's case.

Because of their uniformly great strength, they help you cut breakage losses to a minimum.

They lock in all the juices, all the flavor of the sausage meat...protect your product's goodness right to the customer's table.

And they're available in a wide range of types and sizes, all carefully selected and graded, so that you'll find an Armour's Sewed Casing exactly suited to your product needs.

So let's get down to casings...and fine casings for your own fine products. Make your next order Armour's.

ARMOUR AND COMPANY

Making Meat the Guinea Pig

MUCH of meat's popularity and the public recognition of its high food value—gained by the livestock and meat industry after years of hard work and heavy expense—would be endangered under an experiment proposed recently by a group of government "planners."

The proposal—to cut pork production and restrict the output of fed beef in favor of increased production of dairy items, cereals, etc.—is based on a theory and an assumption. The theory is that it is more efficient to feed cereals, etc., to humans than it is to change them into meat for human consumption, and the assumption is that it is possible and desirable for the government to change farming methods and eating habits in this manner.

A sub-committee of the Food Advisory Committee, in a report to Secretary of Agriculture Claude R. Wickard on the "Fundamentals of a Wartime Food Program," says it in this way:

"The most immediate and impressive gains can be made through better use of existing resources of land, labor and equipment and through shifting resources from certain crops and livestock enterprises to others. In general, foods for direct human consumption yield more nutrients for the resources employed than livestock enterprises; and dairy enterprises are usually more efficient nutrient producers than meat. Despite biological, soil and other limits, considerable shifts from less efficient to more efficient foods are possible in 1944 and 1945. . . ."

"A U. S. food production program is proposed which would provide nutritionally adequate diet for more than 40 million additional people in 1944 and 1945. The proposed program would involve . . . dairy cows having the first call on feed supplies, the maintenance of beef cattle and sheep at present levels, to use roughage feeds and grazing lands which would otherwise be wasted; and a sharp reduction in hogs and poultry to bring them into line with prospective feed supplies. The reduction in hog and poultry numbers would mean heavy slayings and greatly increased supplies in 1943-44, followed by a steep drop in slaughtering and supplies in 1945."

We do not know how much weight will be given the sub-committee's suggestions in the formulation of U. S. food policy. However, if this theory were imposed on American agriculture as a wartime measure, it would probably result in lowering the country's level of nutrition, upset our agricultural economy, particularly in the Corn Belt, and relegate meat to a position inferior to that which it held at the close of the last war.

We believe that the committee's generalization that "foods for direct human consumption yield

more nutrients for the resources employed" is fallacious. Quantity is only one nutrition yardstick; modern research has demonstrated that meat has essential qualities which cannot be obtained at all, or with comparable efficiency, in any other food. The problem is not alone that of filling 150 or 200 million empty bellies; it is, so far as possible, to fill them with all the food elements necessary for healthy life and wartime work with the minimum expenditure of resources.

Not only would the proposed shift in the application of our food production facilities be hazardous from the nutritional standpoint, but it would also call for a radical change in the agricultural system of the Midwest where the farm, its equipment, skills and methods are designed for quantity feed and meat production.

Agricultural transportation, marketing and processing facilities in much of the nation are also built around livestock and meat production. Presumably these would stand idle while critical materials would be poured into additional facilities for handling cereal and dairy products.

It is amusing to note that the sub-committee's recommendations follow the "milky way" in a determined effort to improve the position of the dairy industry in relation to other foods. It might even be suspected that the dairy interests, which are most vocal, well-organized and effective in influencing agricultural legislation and government programs, had some voice in molding them.

How would such a program affect meat's long-term position?

While it would be difficult to sell the public on the idea that a soybean souffle or a piece of cheese is the equivalent of a pork chop or a steak, a combination of government propaganda and inability to obtain meat might eventually bring about the desired change in eating habits. Much of the effect of the meat educational effort of recent years, which has been based on a steadily increasing fund of scientific evidence demonstrating meat's essentiality and unique characteristics, would be lost.

The sub-committee apparently wandered off the reservation in making its study on "The Fundamentals of a Wartime Food Program," since Secretary Wickard states that it "exceeded the assignment given it and made recommendations on a number of other matters." Although the report was confidential, it was shown to some newspapermen and then made public to stop speculation.

We trust that the specific recommendations criticized here form no part of the government's wartime food program, and that the impractical and dangerous experiment proposed will be forgotten for the duration.

AMI Annual Meeting to Be Streamlined and Practical

THE thirty-eighth annual meeting of the American Meat Institute—to be held at the Drake hotel, Chicago, on October 5, 6 and 7—will be a streamlined and hard-hitting session, packed with the punch of a 16-in. shell and equally vital to the nation's war effort.

Directors of the Institute feel that this year's meeting will be highly important; different in more ways than one; better than ever; interesting; instructive; full of vital information on wartime problems; condensed and packed with practical value from start to finish.

The decision to hold the annual meeting was made after full consideration had been given to the fact that this is wartime; that transportation and hotel accommodations are hard to get; that plants are busy and personnel short and that packers are finding it more and more difficult to get away from their plants.

For Executives and Operators

Although the practice of holding sectional meetings on Friday and Saturday, and the regular sessions on Monday and Tuesday, will be altered this year, the principle of sessions on technical subjects separately from general sessions will be retained and improved. Those executives and others who want to take in both types of meetings may do so and still hold to a minimum their absence from their plants.

Tentatively, the program for the first day, *Tuesday, October 5*, will be devoted to operating problems, including manpower and labor, priorities, packaging and other subjects.

The program for the second day, *Wednesday, October 6*, tentatively is scheduled to cover the outlook for livestock, meats and fats and oils. Much emphasis will also be placed on various phases of the meat management program developed by the Institute and sponsored by the Livestock & Meat Council.

It is probable that the program for the third day, *Thursday, October 7*, will be devoted to various government orders and regulations.

It is expected that the annual dinner will be held on *Tuesday evening, October 5*.

No Exhibits This Year

One familiar feature of past conventions—the exhibit of packinghouse supplies and equipment—will be missed this year. However, there will be a special exhibit of products, processes and practices which is sure to be of interest to convention visitors.

Executives of the Institute strongly

urge that those who plan to attend the annual meeting take the following steps immediately:

1.—Obtain rail and Pullman accommodations to and from Chicago.

2.—Make your hotel reservations. (If the Drake cannot accommodate you, the management will do its best to find you

accommodations elsewhere. Although no difficulty is anticipated if reservations are made promptly, as the Drake has reserved a large number of rooms for members' use and has arranged for other rooms at neighboring hotels, if packers do have trouble, the Institute staff will be glad to try and help. However, arrangements should be made promptly!)

(In view of limitations on consumption of paper, THE NATIONAL PROVISIONER urges those who wish extra copies of the annual convention number to order them promptly—see the handy order blank on page 24—to avoid disappointment.)

Difficult to Assess Results of WFA Suspension of Quotas

ALTHOUGH War Food Administration officials hailed the suspension of quotas on civilian meat deliveries and livestock slaughter with the prediction that meat shortages will end, meat industry reaction was somewhat more restrained and less optimistic. There was some feeling that while the quota suspension, in conjunction with the reduction of ration point values, makes good newspaper headlines to put the public in a happy frame of mind, it may foreshadow further difficulty for the industry, the War Meat Board, the Army and the FSCC.

The secret was well kept—in fact, it was kept so well that many government officials and meat industry representatives who are intimately concerned with the meat situation knew nothing of the WFA move until it was released to the press. For this reason some observers believe that the plan came from high up in the administration and that its motivation may have been the desire to divert some of the "heat" from the food situation. They point out that there has been no radical and overnight improvement in the outlook over that of a week earlier when the September quota on pork deliveries was reduced and the beef quota was continued at the August level.

However, in an optimistic statement this week the Bureau of Agriculture Economics estimated that 1943 food production is likely to rise 5 per cent above the record level of 1942 and 32 per cent above the pre-war average. While crop production in 1943 will be below 1942, the tremendous volume of livestock, poultry and eggs will swell total food output above last year. The BAE now estimates that 1943 meat production will amount to 24,000,000,000 lbs.

Skepticism about the experiment arises out of a doubt whether the rationing system which must now bear the full brunt of controlling civilian distribution, is strong enough to do the

job. It is emphasized that rationing must be enforced strictly at every point—consumer, dealer, wholesaler and packer—if the new plan is to work. Some observers believe it would have been much more desirable to relax the restrictions on civilian deliveries and slaughter in a gradual manner than to wipe them out all at once.

Canners and Cutters

There is some doubt whether the Army will be able to get the canned meat it needs because of the removal of restrictions on deliveries of canner and cutter beef. If most of this meat is absorbed in sausage production in the next few weeks, it is very probable that the FDA will find it necessary to issue a set-aside order to guarantee the supply of material for Army canned meat.

Any inference by consumers that they will be able to obtain much more meat is also unfortunate since their purchases will still be limited by the amount of point purchasing power they have available. Moreover, the situation in meat shortage areas will scarcely be improved since it will still be unpredictable to ship meat to these communities.

Comments of packers in the Chicago area varied from "strictly political" and "it will reduce carlot sales in favor of small lot transactions" and "it will make it difficult for the FSCC to get frozen product" and "it means more branch house distribution" to "coming when hogs are scarce, it will give the market a boost."

Some in the trade believe that early release of the hog ceiling regulation is now inevitable. They predict that with no limitation on civilian deliveries, most packers will try to regain some of their lost markets. With product being pushed more freely, livestock prices, and especially hogs would soon get out of line with product ceiling levels unless controlled.

(Continued on page 27.)

WLB Simplifies Rules on Wage-Salary Adjustment

THE War Labor Board has greatly simplified its entire set of regulations governing wage and salary adjustments for merit increases, promotions or reclassifications by amendment of General Order 31, announced this week. The new regulations also offer the small meat processing or other business firm, with 30 or fewer employees, a simplified merit-increase formula, which eliminates technical job classification schedule requirements but retains the general controls of the wage and salary stabilization program.

(It is reported from Washington that Colonel Philip G. Bruton, labor chief for the War Food Administration, is studying the manpower shortage in the meat industry after several packers warned the War Meat Board that they would be unable to handle peak runs this fall without more labor. Some packers are reported to favor relaxation of restrictions on wages as an aid in recruiting manpower, but WFA, WMC and WLB are said to feel that working longer hours is the answer.)

The formula for firms with 30 or fewer employees permits them to make merit increases without WLB approval, provided that the total of increases to any individual does not exceed 10c per straight-time hour during any year, starting with last July 1 and that the total amount expended on such increases during any such year does not exceed an average of 5c per straight-time hour for all employees in the establishment whose wages or salaries are subject to the WLB jurisdiction.

No Price Increase

Such increases must not result in rates exceeding the highest paid by the employer between July 1, 1942, and June 30, 1943, for jobs of similar skill, duties and responsibilities. As in the case of larger firms, such increases are not to result in any appreciable rise in production costs, furnish a basis for a price increase nor be used in asking WLB approval of increases in other rates to eliminate intra-establishment inequities. Increases cannot be made if they are contrary to the terms of any collective bargaining contract covering any or all employees of the company.

If the small company wishes, it may apply to the WLB for approval of a schedule for making individual pay increases in the same manner as provided in other sections of General Order 31 for companies with more than 30 employees.

Amended General Order 31 contains a new and simplified plan for individual increases which companies may use if they do not have a schedule which meets board requirements. Companies also may apply to the Regional War

Labor Board for approval of their own proposed new schedules.

Unless they operate under schedules meeting WLB specifications as outlined in General Order 31, companies with more than 30 employees must obtain Board approval of individual wage increases, even if they are of the so-called "merit increase" type.

What Schedules Must Contain

Schedules, to meet WLB specifications, must contain the following, the Order explains: 1) classification rates or rate ranges, and 2) a plan for making individual adjustments within and between such rates or rate ranges.

Existing schedules do not require board approval if they fulfill the specifications in the order for job descriptions and for a plan of procedure for making adjustments, and if the plan was properly in existence because it either:

1.—Was contained in a collective bar-

gaining contract or other bona fide, established agreement which was in effect on June 30, 1943; or

2.—Conformed to written statements, minutes or memoranda of the employer which were in existence and effect on or before June 30, 1943; or

3.—Was a plan approved by the WLB or any of its authorized agents.

Employers who cannot meet those specifications with their established schedule may apply for Board approval of a schedule or they may adopt a plan outlined in the General Order without seeking WLB approval.

This plan permits these increases:

1.—*Merit increases or automatic length-of-service increases.* These must be made only within job classification rate ranges. The total to any individual employee shall not exceed, during any year (beginning July 1, 1943), 10c per straight-time hour or more than two-thirds of the difference between the appropriate minimum and maximum rates, whichever increase is greater. The total amount expended on such increases during any such year shall not exceed an average of 5c per straight-time hour for all employees in the establishment who are covered by the plan and whose

(Continued on page 24.)

NEW TRADE VALUES ON MANY MEATS

(Effective September 5, 1943)

BEEF (Including Kosher)	
Carcass or Side (2 and 8 in):	
Grade AA, A, B and C: also steaks and block bulls	7.4
Primal Cuts:	
Forequarter	6.8
Hindquarters, 2 and 8 in, flank on	8.2
Hindquarters, 2 and 8 out, flank off	9.1
Rib	8.6
Sirloin (loin end)	9.2
Trimmed full loin, 2 and 8 out	9.5
Back	7.7
Fabricated Beef Cuts (Excluding cutters, canners and bologna bulls):	
Rib, boneless	12.3
Rib, oven prepared	10.0
Rib (regular roll or rib eye)	18.0
Rib (spencer roll)	12.3
Round, boneless	12.5
Round, goose-neck	12.6
Variety Meats:	
Brains	1.0
Hearts	3.0
PORK	
Carcass or Side, Hogs and pigs, all weights, all sexes:	
Head on, leaf in or out	4.5
Head off, leaf in or out	4.8
Primal Cuts:	
Bellies, skin on, rib in or clear, fresh or cured (whole)	4.0
Bellies, skin on, rib in or clear, smoked (whole)	4.7
Bellies, skinless, fresh or cured	4.7
Bellies, skinless, smoked (whole)	5.5
Bellies, sliced bacon	6.0
Jowls, jowl butts and jowl squares	2.0
Variety Meats:	
Brains	1.0
Livers (whole)	2.0
Tongues	3.0
Miscellaneous Pork Products:	
Bacon end, slices	2.0
Bacon rinds	0.0
Gelatin or sausage skins	1.0
Loin back ribs	2.0
Nuggets or briskets	2.0
Plucks	1.5
Sliced jowl butts	3.0
No. 1 skins	1.0
VEAL (Including Kosher)	
Variety Meats:	
Brains	1.0
Hearts	4.0
MEATS IN TIN OR GLASS CONTAINERS	
Tongue, Lamb, Pork or veal	5.0
Slab bacon, Dry salt	5.0
Slab bacon, other	5.0
Sliced bacon	6.0
Dehydrated beef pemmican	15.0
Spaghetti and meat balls	1.1
FATS AND OILS	
Creamery butter	11.8
Farm or country butter	6.0

HOG DEHAIRER IS RUGGED, BUT MUST HAVE MAINTENANCE

THE hog dehairer is one of the most rugged pieces of equipment in the meat packing plant. Because of its imposing bulk and sturdy construction, employees sometimes permit the dehairer to sustain more unintentional abuse than more delicate equipment. Despite its ruggedness, however, the hog dehairer should be handled with due care, for it may be seriously damaged by improper installation or neglect. Such damage may prove particularly difficult to repair under present wartime material shortages.

It is imperative that the dehairer be set level and securely anchored to a solid floor. It may be necessary to use shims so that when the anchor bolts are tightened a twist will not be created in the machine. Neglect of these shims when they are needed may result in casting breakage, binding and uneven bearing wear.

Naturally, all moving parts must be well lubricated to prevent excessive wear. The manufacturer has provided grease fittings and oil holes where they are required and the operator should do his part to make certain that none of these is overlooked during periodic lubrication checkups.

If the dehairer is equipped with a sleeve bearing type motor (which uses oil as a lubricant) it is necessary to check the front and rear bearings (oil) reservoirs, to see that they are well filled with the proper grade of oil. A good grade motor oil of SAE 20 or SAE 20-W is the proper lubricant to use in this case. On roller bearing motors it is best to use the proper grease recommended on the motor lubrication tag. The use of run-of-the-mine cup grease for motor bearings should be discouraged; there is a proper type of oil or grease for each position. Improper lubrication or neglect of lubrication results in noisy gears, rapid wear of gears, chains and bearings, loss of power and breakdowns.

Lubricating Bearings

When lubricating bearings and gears, the manufacturer suggests the use of a straight mineral base grease possessing oiliness, adhesiveness to remain on the gear teeth against the action of centrifugal force, minimum tendency to congeal and harden—a soap-free grease that will not be dissolved by water. Some bearings are equipped with pressure fittings. It is suggested that when greasing these it should be determined that the bearing is actually receiving a supply of grease, because grease guns are known to fail on many of their pressure strokes. On the average plain bearings, proper lubrication may be ob-

served when the old grease is forced out at the bearing ends. This expelling of the old grease also assures that the bearing is free from water and grit.

In greasing the spur gears (not the sprockets) use a brush to apply. On rawhide or formica motor pinions, the use of a graphite-impregnated grease is desirable. Use it sparingly and above all do not use oil.

One dehairing machine manufacturer claims that chain drives suffer more harm from faulty lubrication than from years of normal service. He suggests that light bodied oils of good quality—SAE 20 or SAE 20-W should be used. A greasy or oily exterior appearance may be entirely misleading and should not be accepted as evidence of good lubrication. Interior pin and linkage penetration of the oil is vital. For the most part, chain drives are lubricated by a sight-feed drip oiler or with a spout oil can. Do not use grease or heavy oils. All chains should be thoroughly cleaned occasionally in the interests of obtaining maximum use therefrom. The best way to clean the chain is to remove it and soak it in a pan of gasoline, then brush it well to remove grit and dirt while in the gasoline bath. Rinse in clean gasoline, drain and hang up to dry. Then dip the chain in a bath of SAE 20 or SAE 20-W oil and reinstall.

A most important item in the operation of chain drives is the proper chain tension. The chain must be kept taut at all times but should not be too tight. Excessive slack in a traveling chain causes a constant wavy action which unnecessarily wears the chain linkage, thereby shortening the life of this vital part of the equipment. This excessive

slack also ruins the sprockets because the centrifugal force throws the chain away from the sprockets, forming an untrue pitch line which, if carried to extremes, will cause the chain to jump off the sprocket teeth, resulting in severe damage. With the slack in the chain greater than needed, there is a possibility that the chain will break when starting the motor or when the machine is operating at peak loads, because the extra slack is suddenly taken up, causing a tremendous snapping force.

Inspect Chain Periodically

To prevent these failings, it is suggested by one manufacturer of hog dehairers that it is good practice to inspect chain drives periodically and take up the excess slack with the means provided. It is further suggested that installing a new chain on worn sprockets is bad practice as it will ruin the new chain. Replace the sprockets at the time the chain is replaced.

The motor pinion gear must be checked to make certain that its pinion meshes properly with its mating gear. For proper operation it should make full contact across the entire tooth face, and cocking of this motor pinion will throw the entire load on the small area of the teeth causing rapid wear and tooth breakage. The strength of the pinion gear was calculated to use the entire tooth width and any deviation therefrom will cause a breakdown. Do not have the motor pinion meshing tightly into its mating gear, for there should be a very slight play or backlash at all times. This backlash is most essential when using non-metallic motor pinions such as rawhide or formica, be-

(Continued on page 25.)



ENTRANCE END OF "BOSS" JUMBO U HOG DEHAIRER, SHOWING FEED CONVEYOR AND FRAME

Non-Inspected Plants Must Alter Sausage Labels Under New Law

THE substitution of "descriptive labeling" for grade labeling of some sausage items in Amendment 7 to MPR 389, issued by OPA and effective on August 27, 1943, will make it necessary for many non-inspected packers and sausage manufacturers to revise their labels in order to conform with the new regulations. This will be true except in cases where such non-federally inspected plants heretofore have been required, under their own state food laws, to show on their labels the list of ingredients in order of predominance by weight.

Packers operating under federal inspection in conformity with BAI requirements will probably not be materially affected by the labeling provisions of the amendment, since the latter are less restrictive than those now required of them under BAI labeling regulations.

The labeling provisions of Amendment 7 stipulate that no sausage subject to the regulation may be manufactured for sale, held for sale, offered for sale or sold, or bought in the course of trade or business, unless it bears a descriptive label complying with the regulation. Location and content of the label are defined in the amendment as follows:

(2) **Where the label must be placed.** A label satisfying the requirements of this paragraph shall appear on each $1\frac{1}{2}$ lbs. of frankfurters and pork or breakfast sausage other than bulk, and once on each piece of bologna or other sausage of similar form, or pork or breakfast sausage stuffed in artificial casings or cloth bags. The label may be a band or tag securely affixed to the sausage or printed or stamped upon the casing. A similar label shall also be stamped upon the carton or other immediate container in which the sausage is placed.

(3) **What must appear on the label.** Each label shall contain prominently and in easily legible form: (i) The name of the kind of sausage as used in this regulation; (ii) The word "ingredients" followed by a list of the ingredients when the product is fabricated from two or more ingredients, not counting curing materials, condiments, spices, and water. If there is only one ingredient, not counting curing materials, condiments, spices, and water, and if the name of the kind of sausage includes the name of the ingredient, the ingredient need not be separately stated. The list of ingredients shall state the common or usual names of the ingredients in the order of their predominance by weight, except that curing materials, spices, condiments, and water need not be shown, unless required by some other federal, state or local regulation.

The name of the ingredients shall be a specific name, not a general name,

such as, but not limited to, "pork," "beef," "pork head meat," "beef cheek meat," "hearts," "livers," "tripe," "cereal," "dried skinned milk," etc. The word "pork," "beef," "veal," "mutton," "goat" shall be used in connection with all skeletal meat ingredients. If more than $3\frac{1}{2}$ per cent of extender is used the label shall so state. (iii) Whatever of the following letters or words are

MELROSE BRAND BOLOGNA

INGREDIENTS: BEEF, BEEF CHEEKS
PORK FAT, WATER, CORN FLAVOR, BEEF
TRIPE, PORK, PORK HEARTS, BEEF
WEASAND MEAT, SALT, REFINED
CORN SUGAR, SPICES, SODIUM
NITRATE, AND SODIUM NITRITE

CASING DESIGNATION
MAY BE ADDED HERE
(H.C., S.C., A.C., etc.)

TYPE OF LABEL REQUIRED

This bologna label used by a federally inspected plant illustrates label features required by Amendment 7 to MPR 389.

appropriate to show the kind of casing used: H. C. for hog casing; S. C. for sheep casing; A. C. for printed artificial casing; skinless, where artificial casings have been removed by the manufacturer. Where the same price applies to the sausage in more than one kind of natural casings, the letters N. C., indicating natural casing, may be used. (iv) In the case of kosher sausage, the word "kosher."

The regulations also stipulate that if artificial casings are used on smoked pork or smoked breakfast sausage, they must either be removed before sale or have printed on them the words, "Before Heating or Eating Remove Artificial Casing," repeated so as to appear at least once on each link or piece.

Tolerance Period Granted

Amendment 7 to MPR 389 contains a provision that a seller may, if he so desires, use until November 1, 1943, labels which properly show the type of sausage by letters and the kind of casing by numbers as required by MPR 389 prior to August 27, 1943, instead of the descriptive labeling now required by the regulation. While this provision will afford an opportunity for some companies to use up stocks of labels on hand, they must be certain that continued use of the old labels is in compliance with any applicable federal or state laws. The seller must also immediately begin using on his invoice the

Fire Losses Have Risen Alarmingly During 1943

Fire losses have increased alarmingly in 1943, particularly in the food processing and storage industry and in manufacturing plants, the Chamber of Commerce of the United States pointed out this week in appealing for observance of October 3 to 9 as Fire Prevention Week and for greater effort to eliminate fire hazards and arrest the upward trend of losses.

In 1942 the national fire loss amounted to \$315,000,000, but with losses for the first seven months of this year amounting to \$215,530,000, the total for the year may reach \$400,000,000.

The Chamber of Commerce declared that it is the duty of every person and organization to give fullest cooperation to national and local government agencies in all essential measures for protecting industrial plants, workers' homes, civilian population and vital resources from uncontrolled fire that may occur from any cause.

In wartime, fires are more numerous than in peacetime. For one thing, all-out war production creates new fire hazards. Then, in the effort to turn out needed supplies at top speed, unnecessary chances are taken and there is less vigilance about fire than there should be.

The Chamber also pointed out the danger of under-insurance brought about by today's increased values; but emphasized that, while adequate insurance is basically necessary for reimbursement from fire losses, fire prevention is also vitally essential now when properties destroyed by fire cannot be replaced or rebuilt during the war, even though the funds for rebuilding are available from insurance.

name and type of sausage and the kind of casing in which the sausage was sold. Kosher and all beef sausage shall be invoiced as such.

The labeling and other provisions of Amendment 7 do not apply to the following sausage products: (1) Liver sausage, liver loaf, liver cheese, liver puddings, and braunschweiger or other similar liver products, containing at least 30 per cent liver; (2) meat loaves; (3) head cheese, souce, scrapple or similar products containing a substantial amount of cereal; (4) the following products provided they are not kosher and provided they have either a final yield not in excess of 103 per cent of the ingredients used or a fat content which is less than 15 per cent of the finished product: Berliner, New England, minced luncheon, luncheon roll, pork roll, fresh thuringer, brattwurst, bockwurst, mettwurst, Polish sausage, blood sausage, blood and tongue, tongue roll, jellied tongue, jellied corned beef, chili con carne and dry and semi-dry sausage; (5) sausage products subject to MPR 286 when sold to a war procurement agency.

Reduce Consumer Point Prices for Many Meat Items

CONSUMER POINT values of 33 meat items will be reduced 1 to 2 points on September 5 when a new official table of consumer point values becomes effective, the Office of Price Administration announced this week.

The heaviest concentration of point reductions is in the lamb and mutton classification with all the steaks and chops, all roasts and almost all stewing and miscellaneous cuts down 1 point.

Among the beef cuts, point values are being reduced on rib and sirloin steaks and rib roasts.

The consumer will pay 2 points less for all types of bacon (except Canadian and jowl and plate squares) and for fresh and cured bellies under the new schedule. Bacon ends are listed in the schedule for the first time and bacon rinds will be point-free.

OPA is advancing and reducing point values for variety meats; new values of beef, pork, lamb and veal brains will be lower. Point cost of veal sweetbreads will be higher, but veal, lamb and pork tongue will sell for fewer points. Short cut beef tongue has been added to the list.

Contrary to some expectations, point value of lard will remain unchanged, but creamery butter is being raised to 12 points.

Changes in the trade list of point values were much more numerous than in the consumer table. In addition to reductions corresponding to those made in the consumer schedule, OPA cut the values for many primal cuts of pork, beef and lamb and mutton and for fabricated cuts of these meats.

The new values for all of the items changed in the trade list, as well as for a few products appearing in the schedule for the first time, will be found on page 9.



Save $\frac{1}{3}$ on Sharp Freezer Insulation

IT takes less Zerocel to do an efficient job of low temperature insulation. That's why it is the choice of engineers like the Salem Engineering Company of Salem, O., designer and builder of the sharp freeze refrigerator shown above. Extremely low thermal conductivity is combined with physical and chemical stability. This means more than just efficient insulation. For Zerocel is moisture-resistant, odorless and immune to fungi and vermin. And it's so resilient it will neither sag nor settle even under severe vibration.

CABINETS

LOCKERS

STORAGE

REFRIGERATED DELIVERY

WRITE TODAY FOR FULL STORY

on efficient, low-cost Zerocel. Our staff of insulation engineers will be glad to make recommendations on specific problems. Address Industrial Sales Division, National Gypsum Company, Buffalo, New York.

GOLD BOND
ZEROCEL

NATIONAL GYPSUM COMPANY, BUFFALO, N.Y.



G. EASTWOOD

Armour, Delaware, to be Merged with Parent Firm

With about 75 per cent of the shares represented in person or by proxy, the stockholders of Armour and Company of Illinois this week adopted recommendations of the board of directors which will result in the merger of the company's principal subsidiary, Armour and Company of Delaware, with the parent company, and combine the assets and income of the two corporations, subject to their combined liabilities.

The stockholders also approved the drawing of a new mortgage to cover the property and assets of the combined properties and the future issuance of bonds thereunder to refund the outstanding bonds of Armour and Company of Delaware at a lower rate of interest, if possible, and to fund into long-term bonds the 3 per cent five-year installment notes of the Delaware company.

Opposition to the proposals totaled considerably less than 2 per cent of the shares; an affirmative two-thirds vote was required.

George A. Eastwood, president of Armour and Company, expressed the satisfaction which the management feels in having brought about a restoration to the parent company of the valuable properties which had to be sold to the subsidiary company 20 years ago in order to obtain money with which to assure the continued corporate existence of the parent company.

Mr. Eastwood told the stockholders that the company's earnings on a consolidated basis for the first six months of the 1943 fiscal year amounted to \$6,400,000 after taxes. He declared that results for the year will probably approximate those for 1942, but warned that results covering a period of less than a full year are not dependable and should not be given too much weight.



PAPERS FOR PACKERS

★ *Genuine Vegetable Parchment
Greaseproof * Waxed
Special Treated Papers*

FOR

- Smoked and cooked meat wrappers
- Sliced bacon wrappers and hotel packs
- Wrappers for fresh pork loins
- Lard carton liners
- Wrappers for green hams and bellies for the freezer
- Inner wrappers for cooked hams
- Spiced ham can liners
- Tamale wrappers
- Barrel liners
- Ham jackets
- Box liners
- Export lard box liners
- Sausage wrappers and box liners

MADE BY

KALAMAZOO VEGETABLE PARCHMENT COMPANY
PARCHMENT · KALAMAZOO 99 · MICHIGAN
BRANCH PLANTS IN PHILADELPHIA, PA., AND HOUSTON, TEXAS

Stops the Drops!

**ELIMINATORS IN
MARLO AIR UNITS
"SQUEEZE THE AIR DRY"**

**SAFETY
ZONE**



You need not worry about entrained moisture "carryover" with Marlo Air Units. They are equipped with eliminators—"Z" shaped metal sections closely spaced and mounted in a heavy frame with No. 14 gauge endbars. These eliminators function as a built-in safety zone to prevent "carryover".

MARLO BLOWER TYPE AIR UNITS

Evaporative Condensers and Coolers • Air Conditioning Units
Industrial Coolers

"MARLO MEANS HEAT TRANSFER EQUIPMENT"

MARLO COIL COMPANY

ST. LOUIS, MISSOURI

Up and down the MEAT TRAIL

Personalities and Events of the Week

A petition of Cross Brothers, Philadelphia slaughterers, to turn over its plant and slaughtering quotas to the Philadelphia Butchers Cooperative Association, Inc., was rejected August 25 by the Philadelphia county war meat committee. Peter J. Carroll, area supervisor, explained that the petition was denied because there was no evidence of a bona fide sale of the plant. He said that such a transaction would be contrary to WFA regulations in that a new bidder in the meat market would be set up which might be used as a subterfuge to evade price ceilings, and that meat would not be distributed to the same persons and in the same amounts as at present.

Meat rationing should be dropped for the remainder of 1943, J. E. McDonald, Texas commissioner of agriculture and member of the Texas war board, recently advised War Food Administrator Marvin Jones, following receipt of reports that the food shortage continues to grow more acute while ranges carry three million more cattle than ever before.

Meats, Inc., Seattle, Wash., has participated in the organization of the Seattle Major Bowling League of that city. The wholesale meat company is represented by an excellent bowling team.

Carstens Packing Co., Bremerton, Wash., has been selected as purveyor to the new Olympic Recreation Center, supplying all meats for the recreational establishment set up in the Navy Yard city of Puget Sound.

William Zitron, 61, president of Zitron Brothers, meat packing firm, Milwaukee, Wis., died recently after a heart attack. He is survived by three brothers who are in the meat packing business in Milwaukee, his wife, one daughter and two sisters.

William C. McKay, 86, of Calais, Me., wholesale meat dealer, died recently at his home. He had been in the meat trade for 71 years. Surviving are two daughters and four grandchildren.

John McGrath, wholesale meat dealer, St. John, N.B., had to call on his friends and acquaintances to deny that he was dead and prove his denial. Another John McGrath had fallen to his death from a two-story window, and the newspaper report confused the two men of the same name.

Camden Abattoir, Camden, N. J., sustained \$350 damages as the result of a recent fire. Louis Detofsky, proprietor,



NAVY "GOES TO SEE" AT MORRELL OTTUMWA PLANT

Eighteen members of the commissary department of the Naval Air Station at Ottumwa, Ia., are shown starting on a tour of the John Morrell & Co. plant there. The first WAVES ever to visit the plant, Hazel Butts and Louise Ross, were in the group which was led by Earl Salee, Morrell guide. This visit, approved by Lt. Col. Mayo Darling, head of the Quartermaster Corps of the Ottumwa district, was made as part of a recreational program at the Ottumwa station, under the direction of Lt. Stanley B. Zaring, welfare officer. The plant has been closed to civilian visitors for some time.

told firemen he was processing frankfurters in a kettle over a wood fire when hot embers set grease on the wall ablaze.

John W. Mohay, sr., 76, head of the Mohay Sausage Co., Springfield, Ill., for 40 years, died recently. Mohay learned his trade in Germany before coming to this country. He is survived by a daughter, son and sister.

Fire of undetermined origin recently swept through the Kirkland Provision Co., Charleston, N. C., destroying a canning factory and damaging the city constructed abattoir. The loss was estimated at between \$40,000 and \$50,000 damages by S. A. Harvin, half-owner and operator of the plant.

At a recent meeting at Durham, N. C., plans were worked out to erect a slaughterhouse in the near future, it is announced. The county will donate \$1,250 toward the new unit while other costs will be paid by meat dealers.

Federal Judge Alfred O. Coxe postponed until October 4 a hearing on the fairness and feasibility of a proposed plan of reorganization for Adolf Gobel, Inc., Brooklyn, N. Y. The plan is based upon an offer of the Meat Products Development Corp., under which the

Gobel company would be guaranteed net profits of \$225,000 during the first year of operation through a purchase agreement.

In an effort to alleviate the shortage of skilled help in western Canadian packinghouses, the national selective service has raised the priority of this industry to the same level as a war industry, according to information recently received from Ottawa by George Ross, chairman of the Council of Western Beef Producers. The government hopes by this action to curtail the turnover of manpower which has been crippling the majority of western plants for many months, it is stated.

The office of C. B. Heinemann, jr., Washington correspondent of THE NATIONAL PROVISIONER, has been moved to 1420 K st. N. W., Washington 5, D. C. The phone number—REpublic 0946—is unchanged.

R. C. Winkler, legal department, and J. A. Hafner, executive department, Wilson & Co., Chicago, were in New York during the past week.

A demonstration of linking frankfurters in sheep casings through the use of the Newark Automatic Linker, was held at the plant of the Girard

Packing Co., Philadelphia, on August 31. Among those attending the demonstration were Edward Oppenheimer, vice president, Arthur Luft and Joseph Burke of the Oppenheimer Casing Co., New York; Albert Goetze, Albert F. Goetze, Inc., Baltimore; Max Matthes, Wilmington Provision Co., Wilmington, Del.; B. C. Dickinson, Louis Burk, Inc., Philadelphia; Isador Salganik, Consolidated Beef & Provision Co., Baltimore; Abe and Nat Cooper, Bernard S. Pincus Co., Philadelphia; D. A. Scott, Beste Provision Co., Inc., Wilmington, Del.; Messrs. Spinell and O'Neil of W. F. Schluderberg-T. J. Kurde Co., Baltimore, and L. W. Mains, Arbogast & Bastian Co., Allentown, Pa.

The Amalgamated Meat Cutters and Butcher Workmen of North America, District Union 431, American Federation of Labor, will be the sole bargaining agency for 160 workers at Kohrs Packing Co., Davenport, Ia., it was determined in a National Labor Relations board election recently. Out of a total of 150 votes cast, 135 voted in favor of the union.

A 1,135-lb. Hereford grand champion calf owned by Bob Metzger was auctioned off recently by Congressman Forrest A. Harness to the Huntington Packing Co., Wabash, Ind. The company paid \$317.80 for the prize animal.

Ray Gilbert, foreman of the smoked meat department of the Iowa Packing Co., Des Moines, Ia., Swift subsidiary, received \$500 from the company for a suggestion on how to simplify fastening stockinettes on smoked hams. For usable suggestions, Gilbert has received \$1,221 from the company this year.

A sudden halt in government purchases of canned beef products for the armed services has created a problem for Los Angeles area canners, packers and livestock men, according to Ben W. Campton, president of Meat Packers, Inc. He said such meat comes from a type of cattle not used for fresh meat and the supply cannot be diverted into civilian channels. A plea for relief has been sent to the War Meat Board in Chicago.

James E. Weber, advertising director for Armour and Company, Chicago, recently spoke at a luncheon sponsored by the Oklahoma City Advertising club. He discussed the nation's food picture and the Food for Freedom campaign.

C. E. McDonald, assistant superintendent of the Topeka, Kans., plant of John Morrell & Co., died recently at his home in Topeka. He had been associated with the company for 12 years, working in the dry salt department before being promoted to supervisory duties.

Miss Joanne K. Holtzer, secretary of the Harrisburg Abattoir, Harrisburg, Pa., became the bride of Anthony J. Napilton, Jr., of Steelton, Pa., on August 28.

Six officials of John Morrell & Co. recently conferred with members of the personnel department at the company's main plant at Ottumwa, Ia. From the company's Topeka, Kans. plant were

Col. Jesse H. White, U. S. Army Meat Expert, Retires

It was announced this week that Lt. Col. Jesse H. White, meat expert of the Subsistence Research Laboratory, Chicago Quartermaster Depot, has been retired from active Army service because of age. He is now over 60. However, Col. White will continue his work at the depot in a civilian capacity, a rating having been set for him by the U. S. Civil Service Commission.

Col. White, who has developed numerous processes for reducing the weight and bulk of Army food rations, has been in charge of the meat section of the Subsistence Research Laboratory since February 11, 1941. Many of his discoveries in the processing of foods are now being successfully used by the armed forces of both the U. S. and Great Britain.

A native of California, Col. White was educated at the University of Illinois and the Chicago Veterinary College. He served 13 years in the U. S. Navy before entering the Army.

R. M. Outhwaite, manager; J. V. Snyder, superintendent and F. W. Rogers, personnel manager. From the Morrell plant at Sioux Falls were H. C. Snyder, sales manager; H. W. Hahn, personnel manager, and H. F. Veenker, general plant superintendent.

Frye & Co., Seattle, Wash., has launched a major construction program for its projected new plant. Plans call for a four-story building with a capacity of 1,000 hogs, 250 cattle and 300 sheep daily. There also will be a large sausage and processing department, as well as a cannery and a butter and egg division. Construction of the new unit will be pushed as speedily as possible under wartime conditions, it is announced.

E. E. Petot, Geo. A. Hormel & Co., was one of six Cleveland, O., businessmen named by Mayor Lausch as area directors of the War Production Board salvage campaign.

Edward S. Jackson, 93, one of the first five men hired by Swift & Company when the firm was organized in 1885, died this week in Chicago. Jackson, who once worked in the secretary's office, was retired on pension in 1921. He is survived by a cousin.

Major Charles R. Snowden, formerly a government meat inspector at the Rath Packing Co., Waterloo, Ia., now is a public relations officer of the Army Air Force staff at Pendleton, Ore.

Pvt. Harold F. Stone, former foreman at the Rath Packing Co., Waterloo, Ia., is now serving with a non-combat unit

at New Orleans, La. He entered the Army on August 3.

John Morrell & Co. has announced that four employees of the Sioux Falls, S. D. plant are eligible to receive the American Meat Institute's 25-year award. They are Emil Brix, George Bauman, Rose Carlson and Ernest Lecome.

Miss Verna Hudak, former employee at the Johnstown, Pa., branch of Armour and Company, who recently enlisted in the WAVES, was guest of honor at a corn and wiener roast held recently at the home of her sister. She was presented a pen and pencil set in behalf of her fellow workers by Oscar Mulholland, local manager of Armour and Company.



COL. WHITE

OIL CHEMISTS MEETING

The annual fall convention of the American Oil Chemists' Society will be held in Chicago on October 6, 7 and 8. The technical sessions, and probably other convention features, will be held at the Palmer House. The society is extending an invitation to attend to all chemists, and particularly to those interested in scientific and technological developments in soaps, fats and oils.

The program of the general fat and oil section will offer a large number of papers of timely interest. Speakers from several regional research laboratories of the U. S. Department of Agriculture will take part. Papers will include: "Improved Practical Method for Checking Loss of Fats in Water-Borne Wastes," by E. N. Mortenson, Swift & Company; "Fat Salvage," by Marcus W. Hinson, War Production Board; "Antioxidants of Vegetable Oils," by G. D. Oliver, W. S. Singleton and A. E. Bailey, and "Measurement of the Consistency of Plastic Vegetable Fats," by R. O. Feuge and A. E. Bailey, all of the Southern Regional Research Laboratory. The fat and oil section program is being arranged by J. K. Gunther and H. C. Black, Swift & Company research laboratories, Chicago.

Other features of the convention will include a group of industrial exhibits of equipment and apparatus and products of the soap, fat and oil industries. J. J. Vollertsen, Armour and Company, Chicago, is general chairman of the local committee on arrangements.

10-YEAR SENTENCE TO PACKER

Edward Garber, operator of the Garber Packing Co., Detroit, Mich., was sentenced this week to ten years in prison and fined \$14,000 for violation of OPA ceilings on wholesale meat sales.

The sentence was imposed in Detroit by Federal Judge Frank A. Picard. Seven years of the sentence would be suspended if Garber paid the fine, Picard said.

Two other Detroit packers were sentenced for OPA violations.

FLASH!

American Blower
Vertical Unit Heater



WPB SIMPLIFIES THE METHOD OF BUYING UNIT HEATERS

★ Question:

Are any special forms required to obtain unit heaters?

★ Answer:

No! Under the streamlined set-up just announced by WPB, it is no longer necessary to fill out PD 412-A Forms.

★ Question:

Who is eligible to buy heaters?

★ Answer:

Any person is eligible to buy unit heaters now, who has an order for unit heaters carrying a priority rating of AA-5 or better, with a specified delivery date.

★ Question:

Are unit heaters still available? What types?

★ Answer:

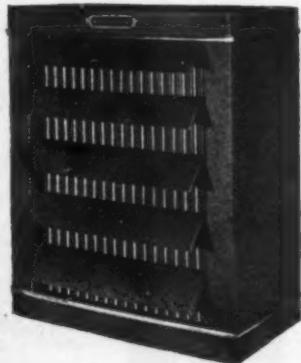
Yes. Horizontal Unit Heaters, 24,000 B.T.U. and larger — Vertical Units, 144,000 B.T.U. and larger — Blower Type Units, 216,000 B.T.U. or larger — all with constant speed motors — are available.

The WPB has greatly simplified the process of getting unit heaters for those who need and should have them. If you have a Priority of AA-5 or better, and want prompt delivery of American Blower Steel Unit Heaters of the

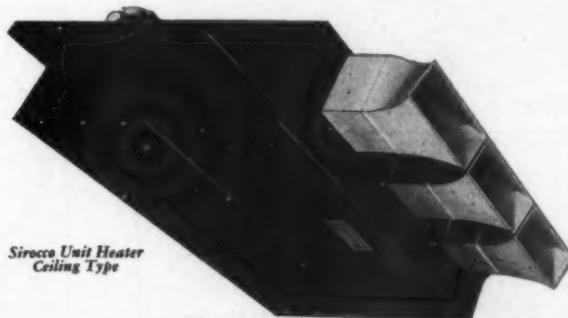
Vertical Type for ceiling suspension or of the Horizontal or Blower Type for wall or ceiling installation in your factory, warehouse, shop, garage or assembly plant, get in touch with an American Blower Distributor or the nearest American Blower branch office.

Unit Heaters save vital fuel, save critical materials and save production space.

Ventrafin
Unit Heater



Sirocco Unit Heater
Ceiling Type



AMERICAN BLOWER

AMERICAN BLOWER CORPORATION, DETROIT, MICH.
CANADIAN SIROCCO COMPANY, LTD., WINDSOR, ONT.

Division of AMERICAN Radiator and "Standard" Sanitary Corporation



Types of Construction Specified in New Mineral Wool Standard

SOME of the principal features of the recently issued commercial standard for mineral wool (loose, granulated or felted form) in low temperature installations were discussed in THE NATIONAL PROVISIONER of July 17, page 24. Issued by the National Bureau of Standards, U. S. Department of Commerce, as a recorded voluntary standard of the trade, Commercial Standard CS105-43 is effective for new production from March 1, 1943.

One of the main sections of the standard has to do with the types of supporting construction to be employed in connection with the use of the insulation. "In selecting the type of construction to be used," the standard reads, "consideration should be given to the operating temperature that must be maintained, the necessity for close temperature control, and the cost of the particular construction involved."

The accompanying illustrations show details of some of the types of construction set forth in the standard. Descriptive material supplementing the illustrations is as follows:

CROSS-FURRING CONSTRUCTION (Figures 1 and 2): This construction shall consist in cross-furring two or more layers of treated wood strips at right angles, as illustrated by Fig. 1 for flooring and Fig. 2 for ceiling. Each course of furring strips shall be of uniform depth.

JOIST CONSTRUCTION (Figure 3): This construction shall consist of treated wood joists having a depth equal to the required insulation thickness, as illustrated by Fig. 3 for flooring. (The full standard also contains a corresponding diagram for ceiling construction.)

SPACED CONSTRUCTION (Figure 5): For exterior masonry walls, the con-

struction shall be as illustrated by Fig. 5. (Corresponding drawings in the full standard cover exterior or interior wood walls containing included studs on the warm [outer] side and for interior enclosing walls with exposed studs on warm side.)

DOUBLE MASONRY CONSTRUCTION (Figure 10): This construction shall consist of two self-supporting masonry walls, with the enclosed air space completely filled with insulation, as illustrated in Fig. 10.

As specified in the standard, the interior finish to be used is governed by the type of supporting construction employed. The finish recommended for wood or steel supporting construction is a layer of vapor-permeable paper and metal lath covered with portland cement plaster $\frac{1}{2}$ in. thick, or a layer of vapor-permeable but water-repellent building paper covered with square-edged sheathing.

PIPE INSULATION (Figure 11). The standard sets up the following requirements for applying pipe insulation: The pipe surface to be insulated shall be primed or mopped with hot asphalt

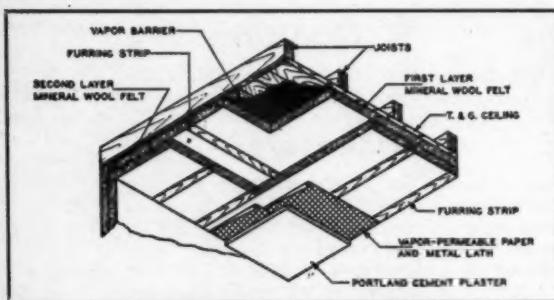


FIGURE 2.—CEILING

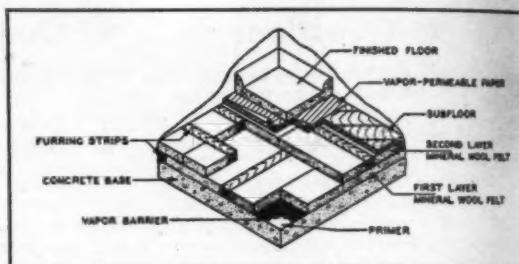


FIGURE 1.—FLOOR

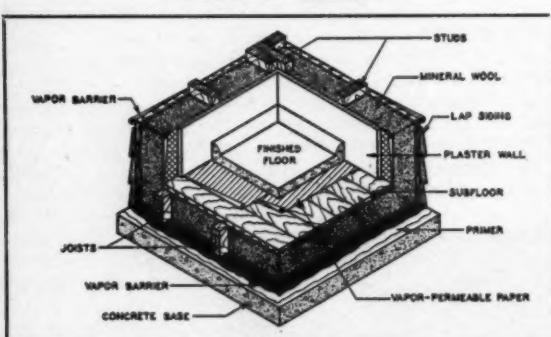


FIGURE 3.—FLOOR

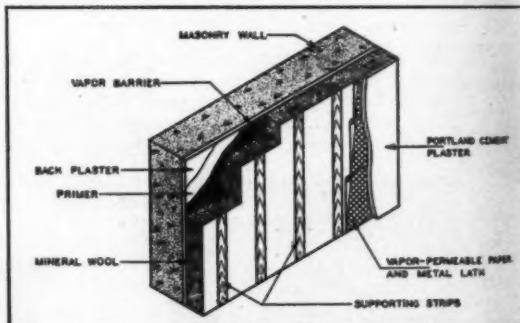


FIGURE 5.—WALL

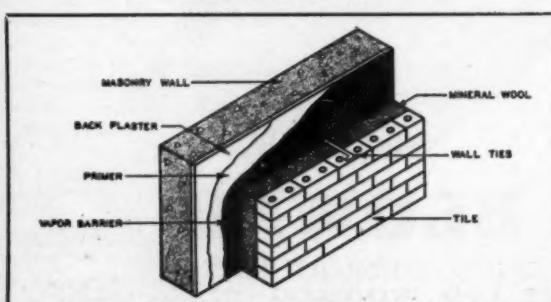


FIGURE 10.—WALL

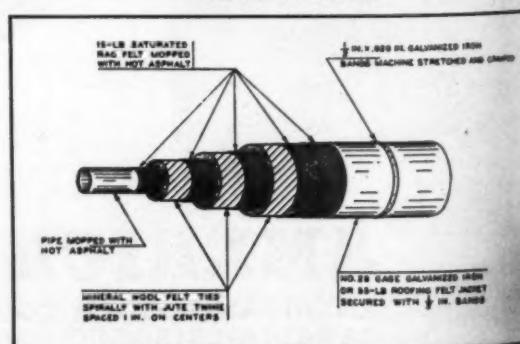


FIGURE 11.—PIPE INSULATION

Pumps for MODERN INDUSTRY



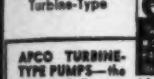
Type AD Hor. Split Case, Two Stage Centrifugal



Type OD Hor. Split Case, Double Suction Single Stage Centrifugal



APCO Single Stage Turbine-Type



APCO TURBINE-TYPE PUMPS—the simplest of all pumps, small capacity, high head duties. Silent, compact and lasting.

Type GMC Close-Coupled Centrifugal



AURORA CENTRIFUGAL PUMPS for
WATER SUPPLY • CIRCULATING • CHEMICAL HANDLING • TRANSFER • CONDENSATION • SEWAGE • CONSTRUCTION • MARINE • DEEP WELL • IRRIGATION • WASHING • COOLING • HOUSE and many other SERVICES IN INDUSTRY

A distinguished line embodying the latest hydraulic practices—type and size for every need.

NSA Aurora Centrifugal Sump Pump

Write for
CONDENSED
CATALOG



Type GGU Side Suction Single Stage Centrifugal



DISTRIBUTORS IN PRINCIPAL CITIES

AURORA
Always
PUMPS

AURORA
PUMP COMPANY

82 Loucks Street, AURORA, ILLINOIS



SOLVAY nitrile of soda

SOLVAY SALES CORPORATION • 40 RECTOR STREET, NEW YORK 6, N.Y.



200

Always SHARP

WHEN HOOK-EYE EQUIPPED

The most important thing is not that the self-sharpening HOOK-EYE patented Chopping Machine Knife requires no sharpening, or even that the HOOK-EYE Plate is almost everlasting, but, rather, that both continually retain their original sharpness, undiminished by wear. As a result, they always do a clean job, with a minimum of heat and power.

You'll notice the difference as soon as you put HOOK-EYE Knives and Plates on your machines.



Please send information on knives and plates for:

Size of plate:

Size of plate holes:

Make and Model of grinding machine:

Name:

Street:

City: State:



NP-51

ATLANTIC SERVICE CO., INC.
712 CATON AVE. - BROOKLYN N.Y.

or wrapped with a layer of 15-lb. saturated rag felt lapped at least 3 in. at all joints. The initial layer of 1-in. felted mineral wool shall then be applied circumferentially around the pipe, securely of felted mineral wool shall then be tying it with jute or similar twine wrapped spirally on 1-in. centers.

A layer of 15-lb. rag felt shall be mopped with hot asphalt and applied with 3-in. laps over the first layer of insulation. Additional 1-in. thicknesses applied and sealed in a similar manner until built up to the total specified thickness. Over the final layer of felted mineral wool, two layers of 15-lb. saturated rag felt shall be applied with 3-in. laps, mopping each layer separately with hot asphalt (see Fig. 11).

Oil Drain Valve Facilitates Unit Cooler Maintenance

Practical information relating to the use of an oil drain valve to keep the coils of a unit cooler free of oil from the compressor were suggested recently to THE NATIONAL PROVISIONER by a seasoned refrigeration expert.

According to this authority, the oil drain valve should be placed at the lower end of an oil sump having a diameter of not less than 2-in. pipe size and length not less than 12 in. The sump should be attached full-size to the

lowermost ammonia connection of the cooling unit coil. Such a sump, it is pointed out, provides a place to trap oil by gravity separation and also acts as an oil level indicator, since that part of the pump filled with oil will not frost, whereas above the oil level, where ammonia liquid is present, a frost coat will form.

In connection with following of the ammonia with oil, this engineer states: "It should be recognized that every flooded type of evaporator acts as a purifier of the ammonia in the system. Since the usual practice is to use cooling units having a flooded type of coil, whether fitted with surge drum or operating with thermal expansion valve, concentration of oil and water in the lowermost part of the coil is a prevailing condition.

"It should also be recognized that oil will go into solution in the ammonia, to a limited extent, but enough to raise the boiling point of the ammonia as much as 1½ or 2 F, and the inclusion of water may raise the boiling point as much as 4 F. It is therefore desirable occasionally to pump out the coils by gassing off and then, after heating the coils, to drain off all residue."

This authority further suggests that if the replenishment of salt is performed by introducing the salt in 50-lb. sugar sacks, perfect leaching and proper brine strength will prevail. At the same time, he points out, salt replenishment costs are lessened because

of the reduced labor and use of low-cost "icing" rock salt, and much lowered cost of maintenance results.

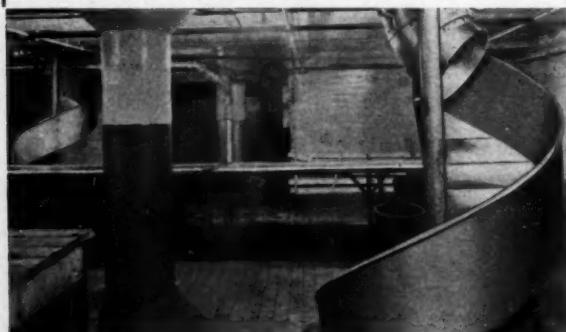
DENY COLD STORAGE PINCH

Reports that an acute shortage of cold storage space exists in New York City (THE NATIONAL PROVISIONER, August 28, p. 28) were discounted last week by spokesmen for the refrigerated warehouse industry. The shortage, according to these sources, is neither acute nor permanent, and within a few weeks there will be more than enough cold storage space available in the New York port area.

The warehouse men explained that the Army has almost completed its purchases of meat for overseas consumption this year, pointing out that the meat, which must be boned and frozen before shipment abroad, takes up a great deal of space in the freezer room, principally because it must be laid out flat on the freezer tables. Within a short time, the warehouse men have been informed, huge quantities of this meat will be shipped out, leaving adequate space for civilian supplies.

Get in the scrap! Comb your plant for unused materials and equipment.

CONSERVE MAN-HOURS Lower your meat products



on Standard Stainless Steel Spiral Chutes. Easy to clean—these spirals save manual effort and time for more essential work.

Write for Bulletin NP—"Conveyors by Standard." Shows all types of Standard Power and Gravity Conveyors best suited to meat and food product handling.

STANDARD
CONVEYOR COMPANY

General Offices: North St. Paul, Minn.
Sales and Engineering Service in All Principal Cities

NEVERFAIL 3-DAY HAM CURE

Unfreezes Capital!

By moving hams more quickly through your curing cellar, NEVERFAIL 3-Day Ham Cure frees your capital . . . permits you to take quick advantage of any favorable change in the market. At the same time it greatly improves the quality of your product . . . enables you to get the highest prices which you are permitted to ask. *Write us!*

H. J. MAYER & SONS CO.
6819-27 SOUTH ASHLAND AVENUE • CHICAGO, ILLINOIS
Canadian Sales Office: 159 Bay Street, Toronto • Canadian Plant: Winnipeg

WILSON & CO. Producers-Importers-Exporters NATURAL SAUSAGE CASINGS

Plants, Branches and Agents in Principal
Cities Throughout the World

WILSON & CO.
INC.

General Offices—4100 S. ASHLAND AVE., CHICAGO, ILL.

MANAGEMENT PROGRAM OR LESS MEAT, COUNCIL TELLS U. S.

HUGE losses of meat and serious shortages of beef for American fighting forces and civilian consumers this coming winter and spring are developing, the Livestock & Meat Council stated this week in urging that the government immediately put in more complete operation the principles of meat management recommended by the livestock and meat industry.

(The council this week approved the suspension of all quotas on slaughter and civilian meat deliveries, stating that the new order "appears to be a step toward sound meat management as recommended by the council.)

"During July," said the council, "30 per cent fewer feeder cattle and calves were shipped in the eight Corn Belt states than during July a year ago. That this trend is increasing alarmingly is shown by figures, which are typical, for the four largest livestock markets in the Corn Belt (Chicago, Kansas City, St. Paul and Omaha). These reveal that feeder cattle passing through the yards during the two weeks ended August 13 were 47 per cent fewer than during the corresponding two weeks of 1942.

"Indications are that during the week ended August 21 the decline continued, as compared with the corresponding week a year ago. There is reason to believe that of the sharply reduced numbers of animals classified as feeders, many actually did not go to feed lots but rather to black market operators. Further, according to U. S. Department of Agriculture reports, only 14 per cent of the cattle on feed August 1 are expected to be marketed in December or later, and the Department concludes this points to a very short supply of long-fed cattle during the later months of the year.

Is a Seasonal Crop?

"Normally, cattle going to feed lots around this time of the year are fed on grain and roughage over a varying number of months for marketing during the winter and spring and later. It is by this method of feeding that beef supplies are spread out over the year. A continuation of present conditions, unless speedily corrected, will mean that beef will become a seasonal crop, in great degree. Of major importance is the threat to the supply of beef which will be needed urgently—perhaps even desperately—by American fighting forces this winter and spring.

"Much has been said about the record livestock population in this country, cattle being estimated the first of the year at 78 million head. However, 40 million of these cattle were cows, heifers and calves being kept for milk or milk stock, and only 38 million head were cattle available for beef production. Of this quantity over one-third of the cattle were breeding stock which

must be retained on farms and ranches to maintain production and nearly 13 million of the cattle kept for beef production were calves under one year old. It takes two to three years to 'build' a beef steer.

"A large number of regulations and orders have resulted in widespread confusion and uncertainty both in the meat and the livestock industry; the uncertainty being one of the reasons why cattle feeders are no longer willing to run the risk of suffering severe losses.

In the cattle feeding business confidence in the future is an essential. Without that confidence fewer and fewer cattle will go to feed lots.

"Having in mind uncertainty and lack of confidence caused by lack of any over-all, long-time, business-like government meat management program the livestock and meat industry has presented to the government a sound, workable plan to bring order out of the chaos. The principles and sound application of meat management are non-inflationary. If allowed to operate more completely, this comprehensive plan would restore confidence to cattle feeders. Under the meat management plan flexible prices, at levels at or below existing ceilings, would result from effective control of consumer demand,



● This brief report to our trade is intended merely to let you know how we are keeping faith with our country—and with you.

Two years ago, even before the Government issued an order restricting the manufacture of slicing machines, we felt that the war must be won—and we wanted to do our part. We did not wait to be asked to do our part; we did it voluntarily. So our factory was converted as rapidly as possible to vital war production and we've been at it ever since—one hundred per cent strong. Frankly, we feel pretty proud and we can look each other in the eye, knowing that we've taken our proper place in the war effort.

And you thousands of U. S. users: Your cooperation and understanding of our problems have been of substantial assistance to us in our daily work. And we only ask that you continue to take care of your slicers until the day comes when necessary replacements can be made.

There are many new things here at U. S. It seems strange to find armed guards, always wanting to see "your badge." Stranger still it is to see women working on machines—and doing a marvelous job. New faces, new buildings, new machines, new products, new methods... all these are in evidence at U. S. The old spirit is still here, too—and a determination that whatever we do we must do well... we will do well.

As for the future: The old experience, the old spirit of U. S., combined with a new "know-how" should result in slicers we'll be proud to make—and you'll be mighty glad to use. We're forty-five years old this month. Maybe that's why we're making this report... or maybe it's just because we thought you would be interested.

But aside from that, we hope that very soon we can tell you that those forty-five years of experience in making the World's Best Slicers are again being employed in making slicers—finer than ever. Until then let's all continue to do our share. Yours for Victory,



H. C. Pfister
Vice-President

U. S. SLICING MACHINE CO., LAPORTE, INDIANA

through rationing, and the proper management by the government of its meat procurement.

"Through meat management," said the council, "the government could control supply by varying ration point values. The simple principle involved is that through increasing ration point values on a kind of meat needed for government use public buying of that kind of meat would be discouraged; meat packers would have to sell to the government at whatever price the government wished to maintain. At the same time, with demand being brought in balance with supply, the industry again would operate competitively, even in wartime, and meat would flow to deficit areas.

"Meat would be allowed to find its own price level in such a way that the government could satisfy its own needs at its own prices. When a kind of meat was not in such great demand by the government point values would be lowered, thus attracting civilian buyers. Through the operation of the meat management plan, carefully devised by experienced men who have spent years in the meat business, the government would be able to get all the meat it needs, and the kind it needs, and the confidence of producers in future price and production policies would be restored to a point where, with elimination of continued threats of additional livestock ceilings and regulations, they would be willing to continue producing and feeding cattle.

"Without such a restoration of confidence, this country faces the worst beef shortage in its history, and this at a time when tremendous quantities will be needed by our armed forces."

HEARING ON TARIFF FOR REFRIGERATED TRUCKS

A preliminary public hearing will be held by the standing rate committee of the Central States Motor Freight Bureau at the Blackstone hotel, Chicago, Sept. 8, on a proposed protective service tariff for common carrier trucks.

Common carrier truck rate bureaus throughout the country have under consideration the establishment of a tariff, for nationwide application, containing rules and regulations for handling meat, butter, eggs, cheese, dressed poultry and other perishable freight and naming local and joint charges for protective services against heat and cold. A suggested tariff has been prepared by a national refrigeration committee. C. L. Lawson, chairman of the standing rate committee of the Central States Motor Freight Bureau, is chairman.

The national refrigeration committee has suggested that publication of a national truck protective service tariff be undertaken by the American Trucking Association, with control and determination of the level of the charges to be left in the hands of the various bureaus.

eaus. The proposed tariff is designed as if it were to apply in the territory of the Central bureau, but the chairman of the committee explains that other territories may include their charges by adding to the material in the proposed tariff.

The proposed tariff contains a list of points of application; a list of commodities covered; a series of rules and regulations for furnishing refrigeration and heater service, and point-to-point charges for the service. The chairman explains that the committee had information that the cost for 300 miles is \$12 for so-called "standard" refrigeration, and \$15 for "special" refrigeration at low temperatures, and that these figures are used in the proposed tariff for refrigeration up to 300 miles, and are scaled up for longer hauls.

The proposed tariff contains rules covering protective service for less-truckload traffic, for which it is proposed to make no charge. Rules contained in the tariff, however, would relieve the truckers from any obligation to furnish such services on less-truckload shipments; would permit them to restrict it to certain days of the week if they so desired, and to abolish it without notice.

Those interested in this subject may obtain a copy of the proposed tariff from Mr. Lawson at the Central States Motor Freight Bureau, 616 S. Michigan ave., Chicago, and express their views at the hearing on September 8, or in a letter to Mr. Lawson.

PRAGUE POWDER MILD • RICH • DESIRABLE

A cure with a reputation.

Can be used for everything

—Hams, Bacon, Sausage.

THE GRIFFITH LABORATORIES, INC. CHICAGO • TORONTO • NEWARK

Sayer & Company

195 Wilson Avenue INC. Brooklyn, N. Y.

Producers - Exporters - Importers

SAUSAGE CASINGS

Chicago
Buenos Aires
London

Cable Address
"Oegreyas"

Melbourne
Tientsin
Istanbul

THE PLANT THAT
QUALITY and SERVICE
BUILT



WE ARE GEAR SPECIALISTS
WE CAN SERVE YOU BETTER

SPUR • BEVEL • MITRE • SPIRAL • HELICAL
INTERNAL AND WORM GEARS
ANY MATERIAL—ANY QUANTITY
GENERATED TOOTH RACKS • CUT SPROCKETS
PRECISION SURFACE GRINDING

Industrial
Cut Gears
Cut Sprockets

"CHICAGO'S FASTEST GROWING GEAR SHOP"

INDUSTRIAL GEAR MFG. CO.
4540 VAN BUREN STREET CHICAGO, 24 ILLINOIS

How Suitable Wetting Agent Expedites the Cleaning of Hog Hair

By DR. R. W. MITCHELL

Technical Director, Magnus Chemical Co.

THE common practice of using caustic soda and other strongly alkaline compounds for washing hog hair has many disadvantages. Strongly caustic solutions, particularly at boiling, are definitely dangerous to personnel. Alkali burns on the skin are unpleasant, easily infected and hard to heal. Alkaline action is extremely hazardous where solutions reach the eyes. A careless worker can easily get a bad burn if he does not use the proper precautions in making up the mix.

It is commonly believed that the strong alkalinity of caustics is required to tackle the grease in hog hair. This is based on the fallacy that caustics are good detergents. Not only are they very poor cleaners, where grease is concerned, but they are unusually hard to rinse away after use. What is really sought for in cleaning hog hair is a solution which will penetrate speedily and deeply into the greasy deposits and dirts which are to be removed, loosening them and dispersing the dirt so it can be readily removed when rinsing is done. The caustic solution falls down worst of all in the initial stage of the cleaning action, because it is almost lacking in wetting action. Water itself is not as wet as it should be! A cleaning solution based on water will not wet hog hair or any other material, greasy or not, as fast or as well as is possible when it is given added wetting action by the inclusion in the cleaning compound of a suitable wetting agent. A wetting agent, by reducing the surface tension of water, reduces the effect of the invisible but relatively tough surface "skin" which surface tension maintains on water, thus making it possible for quicker wetting and penetration by the water to take place. There are many kinds of wetting agents, which are usually synthetic materials. Their effectiveness in cleaning compounds depends on their compatibility with the other ingredients used. It is not difficult to select a suitable wetting agent for making up a compound particularly useful in hog hair cleaning, since the alkaline salts which form the base for such compounds are readily used with some very effective wetting agents.

Alkalinity is essential in this operation, because of the required emulsifying and dissolving action needed on the grease content of the hair. But when wetting action is provided, nothing approximating the alkalinity of a caustic is needed. There are suitable alkaline salts capable of providing the pH of about 12.5 required for this operation, which, in conjunction with a wetting agent, provide a cleaner that does a very effective job of cleaning. This type of cleaner is made up in a solution of about five lbs. of cleaner to 100 gal. of water. This volume of solution is sufficient for about $\frac{1}{2}$ ton of hair.

After boiling in a vat of this solution for about ten minutes, the hair is drained, rinsed in boiling water and given a final rinse in lukewarm water. Those who have adopted this method of cleaning hog hair feel that the results obtained are definitely superior to those when caustic is used. Cleaned hair is free of any odor and is unusually soft and fine in texture. The time required is considerably less than that for caustic solutions and obviously working conditions are much better, since the fumes and hazards of strong caustics are eliminated. The relatively small amount of cleaner used makes the cost of this method lower than that of caustics, in spite of the lower cost per pound of the latter. These results are directly due to the combination of rapid wetting and penetrating action provided by the wetting agent (as well as consequent speed and thoroughness of rinsing), plus adequate alkalinity for action on the greasy dirt present.

The same type of cleaner is also valuable for scalding operations. Used instead of caustics and soap, it is particularly effective in loosening and dispersing scurf, as well as speeding dehairing by faster wetting of bristles. In scalding, the cleaner is used in a concentration of about 8 oz. per 100 gal. of water, maintained at 140 to 145 F in the scalding vat.

Another interesting use of this type of cleaner is in the cleaning of smokehouses, where it is used in a steam or compressed air gun to give faster and better cleaning than ordinary caustic solutions. It is also very useful in cleaning stick syrup tanks, conveyors, racks and hooks and on most other greasy equipment which is commonly cleaned with strong caustic solutions.

CORRECTION

The sound unit mentioned in an article entitled "Equipment Firm Finds Music a Valuable Production Incentive," published in the July 31 issue of

THE NATIONAL PROVISIONER, was erroneously described as an RCA licensed system. The unit was manufactured under patent license of the Western Electric Co. and the American Telephone & Telegraph Co.



THE QUALITY TRADE MARK



For Grinder Plates and Knives
that Cost Less to Use

COME TO SPECIALTY!

C-D SUPERIOR PLATES

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

C-D TRIUMPH PLATES

are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

C-D CUTMORE KNIVES

C-D SUPERIOR KNIVES

B. & K. KNIVES

all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

THE SPECIALTY MFRS. SALES CO.

Chas. W. Dieckmann
2021 GRACE ST., CHICAGO, ILL.

More Army Boneless Beef Demanded by FDA

THE Food Distribution Administration this week notified all federally inspected beef slaughterers that they will soon be *ordered* to furnish a substantial proportion of the beef set aside under DFDO 75.2 as Army style frozen boneless beef. The FDA letter, in part, stated:

"It is essential that the Army procure immediately and continuously a much larger proportion of its beef requirements in the form of frozen boneless beef. The response to the requests made to the industry that the quantities of frozen boneless beef be materially increased have not resulted in satisfactory performance and it has become necessary to take positive action to provide the Army with its frozen boneless beef requirements.

"We realize that under present conditions there are many difficulties incident to the accomplishment of the desired result, but we feel sure that the packing industry will not be willing to fall down on the job and suffer by comparison with the accomplishments in other fields where seemingly impossible obstacles in the way of meeting military needs have been overcome.

"It is obvious that within the next few weeks the Army has a right to expect that it be furnished with food in the form which best meets the requirements of military operations, and we doubt whether any packer can justify the production of boneless meat for civilian distribution in the form of cuts, sausage, or canned meats until he has fully met his obligations with respect to Army needs. Civilian consumers, we feel, will be willing and anxious to cooperate by accepting meat with bone in, even though this requires some extra preparation in the homes, in order that the soldiers and sailors may receive better food service.

"This letter is being written at this time so that you can contact the proper Army officials to secure all specification information which you may not now

38th CONVENTION Number

COMPLETE official report of the 38th annual convention of the American Meat Institute, including proceedings, reports on special meetings and other events—fully illustrated—will appear in the Official Packers' Convention Number of THE NATIONAL PROVISIONER following the convention. The convention will be held October 5 to 7 in Chicago.

Extra copies of the Convention Number must be ordered in advance. Price, single copies, \$1.00 each. Five copies or more, 75c each.

Fill out and return coupon below if extra copies are desired.

The National Provisioner
407 So. Dearborn St., Chicago

Please send me postpaid, . . . copies of the Official Packers' Convention Number of THE NATIONAL PROVISIONER.

NAME _____

STREET _____

CITY _____

Remittance enclosed.

have. You should also arrange to place orders for boxes and arrange for freezer space so that your compliance with the program, when it is outlined to you within the next few days, will be immediate and continuous."

In order to make available greater supplies of frozen boneless beef for the U. S. Army, the War Food Administration this week eased the beef set-aside restrictions by issuing Amendment 1 to

DFDO 75.2 to permit federally inspected slaughterers to sell set-aside carcass beef directly to boners holding Army contracts.

The boners, after processing the meat, will deliver it to Army procurement officers. The slaughterer may credit the beef sold to the boner against the amount he is required to set aside for government use. The amendment is retroactive, covering sales between federally inspected slaughterers and boning concerns that have taken place since August 15.

In making transactions of this type, the slaughterer will be required to obtain a certificate from the boning concern showing the amount of beef involved and the contract number the processor holds with the Army.

Army boneless frozen beef is prepared in three classifications: steaks and roasts, stewing and boiling pieces, and ground meat. All bones and fat are removed, leaving only the edible meat. This simplifies its preparation and serving in large-scale army feeding.

ARMY NEEDS CURED PORK

Army officials have reported to the War Meat Board that they desire additional offerings of: a) Overseas hams and domestic hams; b) Overseas bacon. It is pointed out that deliveries of these products at present about equal needs, but that larger offerings are required for future delivery. While Army officials recognize that offerings will be larger later on when hog runs pick up, they would like to have more product offered now from firms in a position to sell.

Simplify Wage Rules

(Continued from page 8)

wage or salary rates are subject to WLB jurisdiction.

2.—*Promotions or reclassification.* When promoted or reclassified into a higher-rated job classification, an employe may receive a rate not in excess of 15 per cent above his rate on his former job or the minimum rate for the new job, whichever is higher. Where

During War-Times, Specify:

LIBERTY BEEF SHROUDS

BEST BUY
at any price

THE CLEVELAND COTTON PRODUCTS CO.
Makers of the famous Tuleidge Beef Clothing
CLEVELAND OHIO

**PREFERRED
PACKAGING
SERVICE**

CELLOPHANE GLASSINE
GREASEPROOF PARCHMENT
BACON PAK LARD PAK

DANIELS MANUFACTURING CO.
RHINELANDER, WISCONSIN
CREATORS • DESIGNERS • MULTICOLOR PRINTERS

an employee has special ability and experience, he may be paid a rate within the appropriate range corresponding to such ability and experience.

3.—*Apprentice or trainee programs.* These involve individual rate adjustments resulting from improvement over specified periods of time, in the productive abilities of apprentices or trainees who are employed under a bona fide apprentice or trainee program (as defined in the order). The increases in rates must conform to standards set forth in a collective bargaining agreement or in the applicable regulations of federal or state agencies.

"Merit increases" are defined as "individual wage or salary adjustments made as a reward for improved quantity and/or quality of work or service." "Automatic length-of-service increases" are defined as "individual adjustments usually made automatically at the end of specified periods of satisfactory service."

THE END

(Please resume reading on page 9.)

Dehairer Maintenance

(Continued from page 10.)

cause any tightness between the meshing teeth will pinch and snap off all the teeth of the pinions as fast as new ones are installed.

Among the most essential parts of the hog dehairer are the belt scrapers. These should be watched closely, espe-

cially during the hard hair season. Resilience in belt scrapers on the first five stars of U-type dehairers is essential; these scrapers should be renewed when the resilience is gone. The replaced scrapers may be used on the discharge end of the machine until no longer fit for service.

In the grate dehairer, the belt scrapers working on the heads should always be in a good resilient condition. Should

OPA Limits Sausage—and Then Doesn't

The mystery of the extra clause in Amendment 7 to MPR 389, which says that "this regulation . . . places certain limitations upon the volume of sausage that may be sold," but neither lists the limitations nor explains OPA's authority for imposing such restrictions on sales, deepened a little this week. It is possible that OPA intended to impose such restrictions up to the time of issuance of MPR 389 and then got cold feet (or a hot foot).

While stating that Amendment 7 to MPR 389 places no limitation on the volume of sausage sales, OPA officials now hint that the "extra clause" may foreshadow future regulations. If it is decided to restrict sausage production, they explain, OPA intends to establish the limi-

tations by amending MPR 389, in which case the clause will become accurate.

Last week THE NATIONAL PROVISIONER reported that OPA was working on a regulation which would limit the volume of sausage, loaves and other manufactured products turned out by slaughterers to an amount equal to their 1941 output. It was explained that such a regulation would be designed to aid the non-slaughtering sausage manufacturer whose output has been reduced as a result of price ceilings and inability to obtain raw materials.

According to one report, such a limitation on sausage production was considered and tabled at a recent meeting of the WMB.

the belt scrapers be allowed to stand unused for any length of time, they will become stiff. Before they are used for cleaning again, the dehairer should be started and water at 140° F allowed to run over them for about 30 minutes so that they may regain their flexibility. If this softening process is neglected, hogs will be nicked and fabric in the belt broken.

THE END

(Please resume reading on page 11.)

TOUGH...

The Service FORGEWELD

Built To Take Heavy Pounding
Regular Duty Carries 3,600 lbs. per Set
Heavy Duty Carries 8,000 lbs. per Set
Wheels in Metal, Molded Plastic Wheels

SERVICE CASTER & TRUCK DIVISION

of Domestic Industries, Inc.

710 N. Brownstone Ave., Albion, Mich. Eastern Factory: 444-48 Somerville Ave., Somerville (Boston), Mass. Toronto, Canada: United Steel Corporation, Ltd., Canadian Licensee.

Drop-forged $\frac{3}{4}$ " thick top plate with integral king bolt pin . . . oversize SAE 1045 steel axle with Hyatt bearing . . . swivel ball bearing of twin circles in hardened raceways . . . (load 250).

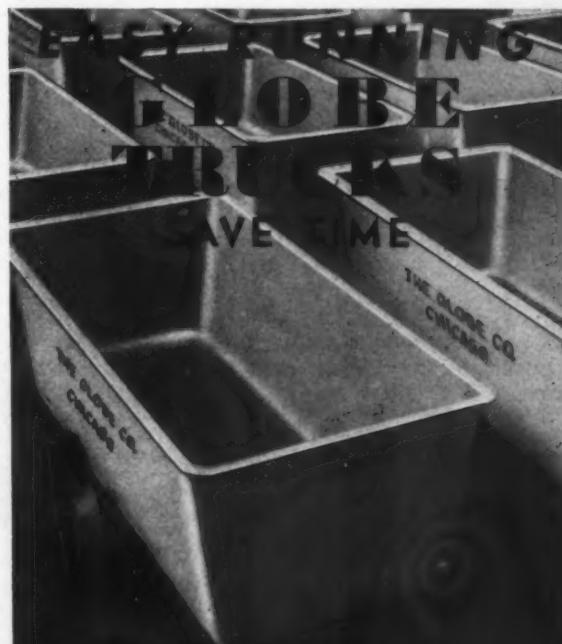
SERVICE 

A CHANGE OF SALT MAY HELP YOUR SALES!

• Are you using the right grade and grain of salt? . . . the right amount? Does it meet your requirements 100%? If you're not sure, why not let our more than 50 years' experience fulfill-

ing the individual requirements of salt users help supply the right answer. Absolutely no obligation, of course. Simply write the Director, Technical Service Dept. Y-2.

DIAMOND CRYSTAL SALT CO., INC., St. Clair, Mich.



THE GLOBE COMPANY
4000 PRINCETON AVENUE • CHICAGO, ILLINOIS

NEW EQUIPMENT and Supplies

SMALL OIL RECLAIMER

A new small capacity lubricating oil reclaimer, designed for small plants and organizations having their own fleet of trucks and motor cars, is now being manufactured by the Youngstown Miller Co., Sandusky, O. In addition to reclaiming lubricating oils of the motor fleet, this reclaimer can usually handle a limited quantity of waste lubricating oils drained from equipment used in the plant or manufacturing processes of these companies. It is shown at right.

With a capacity for purifying 8 gal. of dirty oil in 70 to 90 minutes, it is said this reclaimer will handle 2,500 gallons of waste lubricating oil per year when operated only once a day.

This machine has a two-stage filter press, is semi-automatic, operating under thermostatic control, and utilizes common refinery earths. The man operating the machine can do so in addition to his regular work.

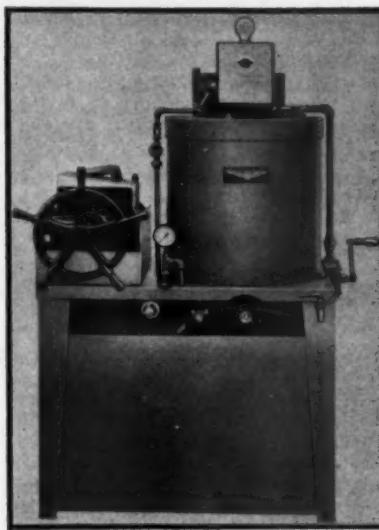
For handling larger quantities of lubricating or hydraulic oils, the company builds these units in seven other sizes. All models are designed to restore used oils to substantially the same values of fire, flash, viscosity, color, neutralization number and precipitation number as the new parent oil. These machines are in service reclaiming oils from diesel engines, aircraft engines, hydraulic machines, ice machines, vacuum pumps, and similar installations.

ELECTRIC INDUSTRIAL TRUCK

A new small size center-control telescopic lift tilting fork truck, known as Model KM30-2, represents the latest development in Yale self-loading materials handling equipment. This compact unit, manufactured by the Yale & Towne Mfg. Co., measures only 98 in. from 30-in. fork tip to stern. It speedily navigates narrow aisles and sharp corners, carrying capacity loads.

Some of the advantages claimed for the fork truck are that it has a single fork height lift of 7 1/2 in. and an additional telescopic lift reaching to 129 in. The truck has four speeds forward and reverse with all controls in easily accessible positions. Hoisting and tilting controls are fitted with mechanical limit safety stops.

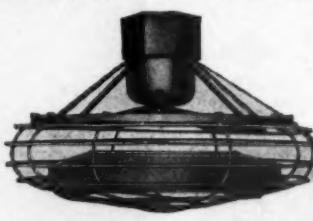
The operator occupies the center of the truck chassis frame in a protected position, with perfect visibility in all directions. For shipping, receiving, warehouse, and general freight handling, as well as moving, tiering, stacking, etc., the 2,000-lb. capacity lift tilting fork truck is said to answer any materials handling problems within its rated capacity.



FLY CHASER FAN

Positive protection against flies in food processing plants is claimed for the Reco Fly Chaser fan, developed by the Reynolds Electric Co., Chicago. Equipped with a two-wing bakelite propeller of 20-in. diameter, the fan is specially designed to blow a large volume of air downward with gentle velocity, providing a continuous stream of air through which flies, mosquitoes and other flying insects will not pass. The device causes no annoyance to persons traversing the air stream.

The unit, according to the manufacturer, nominally will protect a door, window or other opening 4 ft. wide. It can also be supplied with a Deflek-Aire unit to spread the air stream several



feet wider. The device is also available for protection of conveyors, processing machines, cooking vats, wrapping tables and other specific locations.

The fan, which has a speed of 1,650 rpm, can be installed either inside the plant or outside under a canopy and is built to withstand wide changes in climatic conditions. Unit is powered by the Reco motor, which is said to require but infrequent lubrication. The fan is designed with a special "one man" hanger and is easily installed.

New Trade Literature

Rubber Gloves (NL 1,043).—This new catalog section deals with Anode process industrial rubber gloves. The section describes the process by which they are constructed and tells the advantages which this imparts to gloves which must do heavy duty service. Also listed are types and their uses. High natural rubber content and absence of many ingredients which normally go into milled rubber accounts for the high degree of flexibility of these gloves, it is stated.—B. F. Goodrich Co.

Dehydrator (NL 1,042).—"Taylor Control Systems for Food Dehydration" is the title of this bulletin which contains a resume of the essential factors in food drying and includes sketches covering a two-section food dehydrator, a rotary type dryer for meats and other products, and a compartment type dehydrator. Brief but thorough descriptions of instruments for controlling each type of dehydrator are included.—Taylor Instrument Companies.

Water Conditioning (NL 1,031).—The "inside story of boiler water conditioning" is discussed in this interesting bulletin, which explains the types of impurities found in boiler feed water and how these impurities accumulate. Common causes of boiler scale, sludge, corrosion and how to prevent these troubles are described in the bulletin, which deals with deconcentrator systems for treating and purifying boiler water.—Elgin Softener Corp.

Controls (NL 1,041).—A new 4-page bulletin containing complete catalog information on electronic level controls has recently been issued. Types are available to provide single level indication and control, on and off pump control at two levels, boiler feedwater control, and tank condensate signals. Drawings of typical applications and photographs are included.—Photoswitch Inc.

To obtain information on new trade literature mentioned in THE NATIONAL PROVISIONER, write:

Editor THE NATIONAL PROVISIONER:
Please send, without obligation, publications listed below. (Give key number only):

No.

Name

City

Street

Quotas Suspended

(Continued from page 8.)

There is reason to believe that the move may have come partly as a result of the shortage of storage space. Warehouses have been crowded (although the report on meat stocks at seven markets for September 1 showed a 12,000,-000-lb. drop from the August 1 level) and packers who could sell only a certain proportion of their production in the civilian market, and who could not sell immediately to the government, have found it difficult to store product.

Their reluctance to buy and process more livestock under such conditions is said to have resulted in some complaints by producers.

Hope to Boost Slaughter

WFA officials are also said to hope that the new plan will encourage slaughter in the next two months and thus avoid a glut in the late fall and winter when the peak runs usually appear. However, since the suspension of quotas did not affect FDA limitations on packer inventories, most of the product from livestock killed in the next few months must be processed and sold immediately and cannot be used to build stocks.

Uncertainty over some features of the new plan was clarified this weekend when it was determined that:

1.—Limitations on deliveries of canners and cutters are suspended.

2.—Restrictions on inventories are still in force.

3.—Companies whose quota period ends September 4 are required to file compliance reports for August, but they are not restricted on domestic sales from 12:01 a.m. September 1.

The War Food Administration announced that the suspension of all quota limitations on livestock slaughter and the delivery of meat to the civilian markets would be effective during a two-month period beginning at 12:01 a.m., September 1, and ending at midnight, October 31. During this period licensed slaughterers will be permitted to operate without quota limitations. The order in effect suspends the operation of Sec-

tions B, G, H, I, J, K and L of DFDO 75.1, but all other provisions of that order remain effective.

Under the WFA action, the provisions of Food Distribution Order 75.1, relating to quotas for beef, veal, pork, and lamb and mutton for all classes of slaughterers have been suspended.

All other provisions of the licensing program for slaughterers, contained in FDO 75 and FDO 75.2 remain in effect. These include the provisions requiring a license to slaughter livestock, requiring beef to be set aside for the armed forces, prohibiting slaughterers from paying less than the support prices for hogs established by War Food Administration, or paying more than any ceiling established on hog prices by the Office of Price Administration, and requiring the collection of ration tickets for meat in accordance with the rationing program of the Office of Price Administration. Also remaining in effect are provisions of FDO 75.1 which require that meat be stamped with the license or permit number and that records be kept and reports be made.

THE END

(Please resume reading on page 9.)

August Meat-Lard Output 201,000,000 Lbs. Over 1942

Despite the fact that 557,000 more head of cattle, calves, sheep and lambs were dressed in federally inspected meat packing establishments in August than in the previous month, total production of all dressed meats, including lard, showed a decrease of 7 per cent, due to 927,000 fewer hogs being slaughtered, according to the monthly review of the livestock and meat situation by the American Meat Institute.

The Institute explained that the 4,500,000 hogs dressed last month, while a million more head than in any other August on record, represented a decrease of 17 per cent from July. Approximately 1,000,000 head of cattle were dressed in August, and this number has been equalled only during two previous Augusts on record. Slaughter

of sheep and lambs during August—2,300,000 head—was the biggest on record, with the exception of last October.

The Institute's survey showed that whereas production of all federally inspected meats, including lard, for August, surpassed that of a year ago by 201,000,000 lbs., last month's production fell short by 115,000,000 lbs. of July this year, due principally to a 17 per cent or normal seasonal decrease in hog slaughter.

CONVERSION FACTOR CHANGE

The War Food Administration has made changes relating to conversion factors of pork by amending DFDO 75.1 effective August 15.

In the original order the conversion factor relating to dressed carcasses of pork read "Fatted, skinless hams and shoulders—1.45." In the new amendment this line is superseded by the following: "Fatted, skinless hams and shoulders—1.33"; and "Fatted, skinless picnics—1.45." Slaughterers who operate under federal inspection, and others whose quota bases exceed 2,000,000 lbs. dressed weight per year use these conversion factors in computing quotas and deliveries.

AUTHORITY DELEGATED

By a delegation of authority under FDO 75.1, the administrator or alternate administrator has been authorized, subject to supervision of the chief of the livestock and meats branch, FDA, to grant or deny petitions for relief from hardship submitted by any slaughterer, and to issue and revoke licenses and establish, revise and revoke quotas for "national packers." The delegation also outlines the duties and powers of county war boards, area supervisors, state supervisors and regional directors.

It is estimated that approximately one-half of all the meat consumed by our armed forces is beef.

**ICE PICKS COMMERCIAL
INDUSTRIAL
BUTCHERS' CLEAVERS**

Ask Your Supplier, or Write Department NPP
CHAS. D. BRIDDELL, INC.
CRISFIELD, MARYLAND

BUY...

... WAR BONDS AND STAMPS
for Military Protection

... CAHN TUBING
for better Meat Protection

fred Cahn

222 W. ADAMS ST., CHICAGO, ILLINOIS
Selling Agent: THE ADLER COMPANY, CINCINNATI

STOCKS AT SEVEN MARKETS

For some time, hog slaughter under federal inspection has been on the increase as the result of the sharp upward movement in production. During August the marketward movement of hogs was somewhat reduced and pork and lard production showed a slight reduction.

Stocks of pork meats at the seven markets at the close of business on August 31 showed a reduction of 12,203,993 lbs. compared with a month earlier and the August 31 total at 150,625,807 lbs. compares with 97,044,663 lbs. on the corresponding date a year ago. The greater part of the reduction was noted in S.P. meats, which totaled 60,794,139 lbs. on August 31, 1943, compared with 75,432,033 lbs. a month earlier and 47,197,779 lbs. on August 31, 1942. A slight increase in stocks of D.S. meats partially offset this reduction; the total D.S. meats on August 31 at 64,584,423 lbs. compared with 61,503,276 lbs. a month earlier and only 32,177,783 lbs. a year ago. Stocks of other cut meats showed practically no change compared with a month earlier.

Stocks of all lard at the seven markets on August 31 at 70,758,691 lbs. were practically unchanged from the 70,889,292 lbs. reported on July 31 and compared with 32,877,050 lbs. on August 31, 1942.

Stocks of provisions at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on Aug. 31, 1943, with comparisons as es-

specially compiled by THE NATIONAL PROVISIONER:

	Aug. 31, 1943	July 31, 1943	Aug. 31, 1942
lbs.	lbs.	lbs.	lbs.
Tot. S.P. meats	60,794,139	75,432,033	47,197,779
Tot. D.S. meats	64,584,423	61,503,276	32,177,783
Other cut meats	23,247,245	25,894,491	17,669,101
Tot. all meats	150,625,807	162,828,800	97,044,663
P. S. lard	13,870,001	18,323,812	11,527,247
Other lard	56,593,650	52,305,480	21,735,183
Tot. lard	70,758,691	70,889,292	32,877,050
S.P. reg. hams	4,144,918	5,046,568	3,019,153
S.P. skin'd.			
hams	20,065,582	26,571,288	13,621,147
S.P. bellies	34,317,689	40,885,860	24,202,185
S.P. picnics	1,655,950	2,086,423	1,337,282
D.S. bellies	30,412,056	27,216,665	17,235,350
D.S. fat backs	34,172,967	34,286,611	14,942,433

	Aug. 31, 1943	July 31, 1943	Aug. 31, 1942
lbs.	lbs.	lbs.	lbs.
All bbl. pk.			
(bbls.)	3,002	3,831	4,361
P.S. lard (a)	3,818,670	5,547,446	6,250,864
P.S. lard (b)			5,221,462
P.S. lard (c)			7,911,500
Other lard	52,835,900	45,475,068	2,687,300

All kinds of lard in store a/c FBOC

Total lard 56,054,660 51,036,144 28,128,770

D.S. clear bellies (contract) 709,800 458,000 668,000

D.S. clear bellies (other) 14,735,339 11,916,948 7,651,300

D.S. rib bellies 26,524,908 26,279,429 7,986,970

S.P. hams 1,484,902 2,091,859 4,561,300

S.P. skinned hams 8,890,134 10,737,986 7,571,720

S.P. bellies 15,891,636 16,901,874 10,910,300

S.P. picnics, S.P. Boston abdls. 1,111,371 1,331,803 1,010,300

Other cut meats 16,287,745 15,704,866 10,637,100

Total all meats 85,605,635 85,443,305 52,763,300

on August 31, 1942. Contract clear bellies showed a slight increase but the bulk of the gain was made in stocks of other D.S. clear bellies.

On August 31, stocks of other cut meats amounted to 16,267,745 lbs. compared with 15,704,866 lbs. a month earlier and 10,837,169 lbs. a year ago.

	Aug. 31, 1943	July 31, 1943	Aug. 31, 1942
lbs.	lbs.	lbs.	lbs.
All kinds of lard in store a/c FBOC			
Total lard 56,054,660 51,036,144 28,128,770			
D.S. clear bellies (contract) 709,800 458,000 668,000			
D.S. clear bellies (other) 14,735,339 11,916,948 7,651,300			
D.S. rib bellies 26,524,908 26,279,429 7,986,970			
S.P. hams 1,484,902 2,091,859 4,561,300			
S.P. skinned hams 8,890,134 10,737,986 7,571,720			
S.P. bellies 15,891,636 16,901,874 10,910,300			
S.P. picnics, S.P. Boston abdls. 1,111,371 1,331,803 1,010,300			
Other cut meats 16,287,745 15,704,866 10,637,100			
Total all meats 85,605,635 85,443,305 52,763,300			

CHICAGO PROVISION STOCKS

While lard holdings at Chicago showed an increase of about 4,500,000 lbs. in August compared with the preceding month, holdings of meats were practically unchanged. On August 31 total lard holdings in Chicago amounted to 56,654,660 lbs. compared with 51,026,144 lbs. a month earlier and only 26,133,779 lbs. on August 31, 1942. P.S. lard made since October 1, 1942, showed a reduction of 1,728,776 lbs. compared with the July 31 total and compared with 6,250,054 lbs. on August 31, 1942. This decrease was more than offset by the 7,357,292-lb. increase in holdings of other lard on August 31, 1943. On July 31, 1943, stocks of other lard amounted to 45,478,698 lbs. and the August 31, 1942, figure was 2,667,353 lbs.

Stocks of D.S. clear bellies on hand on August 31, at 15,445,139 lbs., were 3,069,591 lbs. greater than the July 31 total and compared with 8,314,690 lbs.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended August 28, 1943 were reported as follows:

Week Aug. 29	Previous week	Same week '42
Cured meats, lbs. 42,729,000	35,119,000	35,740,000
Fresh meats, lbs. 32,807,000	37,317,000	50,712,000
Lard, lbs. 6,176,000	7,645,000	7,422,000

Watch Classified page for good men

MINUS CUT-OUT MARGINS CONTINUE INCREASE AT SLOWER RATE

(Chicago costs and prices, first four days of week.)

Average hog costs at Chicago during the first four days of the week were a little higher than in the same period a week earlier; as a result, the minus cutting margins were a little larger. However, the increase in cost of 2.40@2.70-lb. butchers was slight (a reversal of the

trend in recent weeks) and the minus cutting margin on these heavies at \$1.54 was only 2c over a week earlier. The loss on 180@220-lb. hogs at \$1.44 was up 7c and on the 220@240-lb. at \$1.61 was up 8c.

	180-220 lbs. Value				220-240 lbs. Value				240-270 lbs. Value			
	Pet. live wt. yield	Pet. fin. lb.	Price per cwt.	per fin.	Pet. live wt. yield	Pet. fin. lb.	Price per cwt.	per fin.	Pet. live wt. yield	Pet. fin. lb.	Price per cwt.	per fin.
Regular hams	13.9	20.2	21.4	\$ 2.97	4.32	13.7	19.4	21.0	\$ 2.88	4.07	12.9	18.1
Skinned hams											5.3	7.5
Picnics	5.6	8.1	20.0	1.12	1.64	5.4	7.7	20.0	1.08	1.54	4.1	5.6
Boston butts	4.2	6.1	24.5	1.08	1.49	4.1	5.8	24.5	1.00	1.42	4.1	5.5
Loin (blade in)	10.1	14.6	23.8	2.35	3.40	9.8	13.8	21.8	2.14	3.07	12.6	20.8
Bellies, S. P.	11.0	15.9	17.3	1.00	2.75	9.5	13.8	16.8	1.55	2.20	8.9	15.5
Bellies, D. S.											12.0	15.0
Fat backs											4.5	6.3
Plates and jowls	2.8	4.1	10.1	.28	.41	3.0	4.3	10.1	.30	.43	3.4	4.8
Raw leaf	2.2	3.2	12.4	.27	.40	2.2	3.1	12.4	.27	.38	2.2	3.1
P. S. lard, rend. wt.	12.5	18.1	12.8	1.60	2.32	11.0	15.6	12.8	1.41	2.00	10.1	14.2
Spareribs	1.6	2.3	16.0	.26	.37	1.6	2.3	15.5	.22	.31	1.6	2.3
Regular trimmings	3.1	4.5	17.8	.55	.80	2.9	4.1	17.8	.52	.73	2.8	4.0
Feet, tails, neckbones	2.0	2.9	1.00	.12	.18	2.0	2.8	1.00	.12	.18	2.0	2.8
Otta and miscellaneous				.50	.71				.50	.71		
TOTAL YIELD AND VALUE	99.0	100.0		\$12.95	\$18.80	70.5	100.0		\$12.65	\$17.92	71.0	100.0
Cost of hogs												
Credit for subsidy												
Condemnation loss				.08	Per cwt.				.08	Per cwt.		
Handling and overhead				.67	fin.				.58	fin.		
TOTAL COST PER CWT.				\$14.89	\$20.85				\$14.34	\$20.34		
TOTAL VALUE				12.95	18.80				12.65	17.92		
—Cutting margin				1.44	2.05				1.69	2.42		
+Cutting margin											1.56	2.19
Margin last week				1.37	1.96				1.61	2.30		

MARKET SUMMARY

Hogs and Pork

HOGS

Chicago hog market this week: All weights of hogs as well as sows are 10@15c above the close of last week.

	Thurs.	Week ago
Chicago, top	\$15.25	\$15.05
4 day avg.	14.35	14.40
Kan. City, top	14.80	14.50
Omaha, top	14.75	14.40
St. Louis, top	15.25	15.10
Corn Belt, top	14.60	15.10
Buffalo, top	15.75	15.50
Pittsburgh, top	15.40	15.35
Receipts—20 markets		
4 days	322,000	358,0000
Slaughter—		
27 points*	674,768	691,392
Cut-out	180	220
results	220 lb.	240 lb.
This week	1.44	1.69
Last week	1.37	1.61

PORK

Chicago carlot pork:

Green hams,		
all wts.	20% @ 21 1/4	20% @ 21 1/4
Loins, all wts.	19 1/4 @ 22 1/2	19 1/4 @ 22 1/2
D.S. bellies,		
all wts.	15 1/4	15%
Pienies,		
all wts.	19%	19%
Reg. trim'mgs.	17 1/4	17 1/4

New York:

Loins, 8-10 lbs.—25 1/4 @ 28%

Loins, 10-12 lbs.—25 1/4 @ 28%

Loins, 12-15 lbs.—23 1/4 @ 27 1/4

Loins, 16-22 lbs.—22 1/4 @ 26 1/4

Shoulders, skinned

8-12 lbs.—24 1/4 @ 27 1/4

Boston butts,

4-8 lbs.—27 1/4 @ 30 1/4

Lard—Cash

13.80b

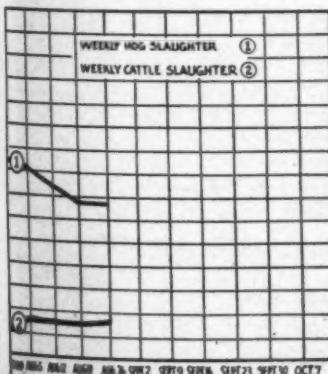
Loose

12.80b

Leaf

12.75n

*Week ended August 27.



Cattle and Beef

CATTLE

Chicago cattle market this week: Choice steers were steady to 25c lower while others were 25@50c off. Cows sold steady to 25c lower.

	Thurs.	Week ago
Chicago steer, top	\$16.75	\$16.50
4 day avg.	15.35	15.50
Kan. City, top	15.25	15.50
Omaha, top	15.50	15.25
St. Louis, top	15.75	15.50
St. Joseph, top	15.00	15.40
Bologna bull, top	13.25	13.75
Cutter cow, top	8.50	9.00
Canner cow, top	7.50	8.00
Receipts—20 markets		
4 days	278,000	270,000
Slaughter—		
27 points*	165,459	156,999

BEEF

Steer carcass, good	
700-800 lbs.	
Chicago	\$19.00 @ 20.50
Boston	20.00 @ 22.00
Phila.	20.00 @ 22.00
New York	20.00 @ 22.50
Dr. canners, Northern	
all weights .12%	14 1/4
Cutters,	
all weights .12%	14 1/4
Bologna bulls,	
all wts. .12%	15%

*Week ended August 27.

Chicago prices used in compilations unless otherwise specified.

PROVISION STOCKS

Chicago—August 31

lbs.

Total Lard	56,654,660
Total Meat	85,605,635

DETAILED INFORMATION INDEX

Hog Cut-Out	28	Tallow & Greases	32
Carlot Provisions	31	Vegetable Oils	33
Closing Markets	35	Hides	34
L.C.L. Prices	30	Livestock	36

By-Products

HIDES

Week ago

Chicago hide market fairly active.

Native cows	.15 1/4	.15%
Kipskins	.20	.20
Calfskins	.23 1/4 @ 27	.23 1/4 @ 27
Shearlings	2.15	2.15

TALLOW, GREASES, ETC.

New York tallow firm.		
Extra	8.62 1/4	8.62 1/4
Chicago tallow slow.		
Prime	8.62 1/4	8.62 1/4
Chicago greases slow.		
A-White	8.75	8.75
New York greases firm.		
A-White	8.75	8.75
Chicago by-products:		
Cracklings	1.21	1.21
Tankage, unit ammo	5.53	5.53
Blood	5.53	5.53
Digester tankage		
60%	71.04	71.04
Cottonseed oil,		
Valley	.12 1/2 n	.12 1/2 n

BUSINESS INDICATORS

Wholesale Prices (1926=100)

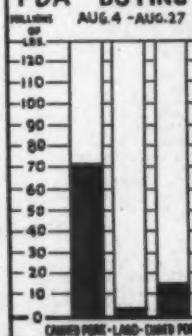
August 21 August 22
1943 1942

All commodities	102.8	98.9
Food	105.8	100.8
Prices (1926=100)	May	May
	1943	1942
Farm Products	125.7	104.4

PRICES, KILL AND FDA BUYING

Curves in first column chart show weekly hog and cattle slaughter at 27 market points. Second column curves show price trends for steers, canner and cutter cows, wholesale pork cuts, live hogs and FDA Wiltshire sides.

FDA BUYING



MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

*Carcass Beef

Week ended
Sept. 2, 1943

per lb.

Steer, hfr., choice, all wts.	21
Steer, hfr., good, all wts.	20
Steer, hfr., commer., all wts.	19
Steer, hfr., utility, all wts.	16
Cow, commer., and good, all wts.	18
Cow, utility, all wts.	16
Hindquarters, choice	23%
Forequarters, choice	18
Cow hindquarters, good and commer.	19
Cow forequarters, good and commer.	17

*Beef Cuts

Steer, hfr., short loins, choice	33
Steer, hfr., short loins, good	31%
Steer, hfr., short loins, commer.	25%
Steer, hfr., short loins, utility	22%
Cow, short loins, good and commer.	25%
Cow, short loins, utility	22%
Steer, heifer round, choice	21%
Steer, heifer round, good	21%
Steer, heifer round, commer.	19%
Steer, heifer round, utility	15%
Steer, hfr., loin, choice	30
Steer, hfr., loin, good	28%
Steer, hfr., loin, commer.	23%
Cow loin, good and commer.	23%
Cow, loin, utility	20%
Cow round, good and commer.	19%
Cow round, utility	15%
Steer, heifer rib, choice	24%
Steer, heifer rib, good	23%
Steer, heifer rib, commer.	21%
Steer, heifer rib, utility	19%
Cow rib, good and commer.	21%
Cow rib, utility	19%
Steer, hfr., sirloin, choice	27%
Steer, hfr., sirloin, good	25%
Steer, hfr., sirloin, commer.	21%
Steer, hfr., cow flank, all grades	18%
Cow sirloin, good and commer.	21%
Cow sirloin, utility	18%
Steer, hfr., cow flank, all grades	18%
Cow flank, all grades	24
Steer, hfr., reg. chuck, choice	19%
Steer, hfr., reg. chuck, good	19%
Steer, hfr., reg. chuck, commer.	18%
Steer, hfr., reg. chuck, utility	18%
Cow reg. chuck, good and commer.	18%
Cow reg. chuck, utility	16%
Steer, hfr., e.e. chuck, choice	19
Steer, hfr., e.e. chuck, good	18%
Steer, hfr., e.e. chuck, commer.	16%
Steer, hfr., e.e. chuck, utility	15%
Cow, e.e. chuck, good and commer.	16%
Cow, e.e. chuck, utility	15%
Steer, hfr., foreshank, all grades	12%
Cow foreshank, all grades	12%
Steer, heifer brisket, choice	16%
Steer, heifer brisket, good	16%
Steer, heifer brisket, commer.	14%
Steer, heifer brisket, utility	14%
Cow brisket, good and commer.	14%
Cow brisket, utility	14%
Steer, heifer back, choice	21%
Steer, heifer back, good	20%
Cow back, utility	16%
Cow back, good and commer.	19
Steer, hfr., arm chuck, choice	19%
Steer, hfr., arm chuck, good	18%
Cow arm chuck, good and commer.	17%
Cow arm chuck, utility	15%
Steer, hfr., short plate, good and choice	18%
Steer, hfr., short plate, commer. and utility	18%
Cow short plate, good and commer.	18%
Cow short plate, utility	18%

*Quotations on beef items include permitted additions for Zone 3, plus 50c per cwt. for local delivery.

Veal

Choice carcass	20%
Good carcass	19%
Choice saddles	23

*Beef Products

Brains	7%
Hearts, cap off	15%
Tongues, fresh or frozen	22%
Sweetbreads	23%
Ox-tails, under 1/2 lb.	8%
Tripe, scalded	4%
Tripe, cooked	8%
Livers, unbleached	28%
Kidneys	11%

*Veal Products

Brains	9%
Calf livers, Type A	49%
Sweetbreads, Type A	39%

*Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per cwt.; in 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.

**Lamb

Choice lambs	2535
Good lambs	2385
Medium lambs	2910
Choice hindquarters	2135
Good hindquarters	2185
Choice fore	2060
Good fore	14%

*Lamb tongues, Type A

Choice	2
New England luncheon specialty	2
Minced luncheon specialty, choice	2
Tongue and blood	2
Blood sausage	2
House	2
Pellish sausage	2

*Prices based on zone 5, plus \$1.00 per cwt. for sales to retailers and purveyors of meats when no local delivery is made. Prices include being or packaging costs.

CURING MATERIALS

Nitrite of soda (Chgo. w/ste. stock):

In 425-lb. bbls., delivered: 5 lb.

Saltcutter, less than ton lots, f.o.b. N. Y.: 14 lb.

Dbl. refined granulated: 14 lb.

Small crystals: 14 lb.

Medium crystals: 14 lb.

Large crystals: 14 lb.

Pure rfd. gran. nitrate of soda: 14 lb.

Pure rfd. powdered nitrate of soda: 14 lb.

Salt, per ton, in minimum car of 30,000 lbs.

only, f.o.b. Chicago, per ton:

Granulated, kiln dried: 14 lb.

Medium, kiln dried: 12 lb.

Rock, bulk, 40 ton cars: 14 lb.

Sugar:

Raw, 96 basis, f.o.b. New Orleans: 14 lb.

Standard gran. f.o.b. refiners (2%): 14 lb.

Packers' curing sugar, 250 lb. bags: 14 lb.

Rock, bulk, 40 ton cars: 14 lb.

Dextrose, in car lots, per cwt. (cotton): 14 lb.

in paper bags: 14 lb.

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:

Domestic rounds, 1% to 1 1/4 in., 16

18 pack: 16 lb.

Domestic rounds, over 1 1/4 in., 14

140 pack: 14 lb.

Export rounds, wide, over 1 1/4 in., 40

40 pack: 40 lb.

Export rounds, medium, 1% to 1 1/4 in., 23

23 pack: 23 lb.

Export rounds, narrow, 1% in., 21

No. 1 weasands: 45 lb.

No. 2 weasands: 45 lb.

No. 3 bungs: 45 lb.

No. 2 bungs: 45 lb.

Middle, select, 16 lb.

Middle, select, wide, 26 2/3 lb.

Middle, select, extra, 24 2/3 lb.

in

Middle, select, extra, 21 2/3 lb.

up

Dried or salted bladders, per piece:

12-15 in. wide, flat: 60 lb.

10-12 in. wide, flat: 60 lb.

8-10 in. wide, flat: 60 lb.

6-8 in. wide, flat: 60 lb.

Hog casings:

Extra narrow, 29 mm. & dn.: 100 lb.

Narrow, medium, 29/32 mm.: 100 lb.

Medium, 32/33 mm.: 100 lb.

English, medium, 35/35 mm.: 100 lb.

Wide, 38/48 mm.: 100 lb.

Extra wide, 48 mm.: 100 lb.

Export bungs: 100 lb.

Large prime bungs: 100 lb.

Medium prime bungs: 100 lb.

Middle, per set: 100 lb.

SPICES

(Basis Chicago, original bbls., bags or bales.)

Whole: 100 lb.

Alpice, prime: 32

Reefited: 34

Chili pepper: 41

Powder: 41

Cloves, Amboyna: 40

Zanzibar: 24

Ginger, Jamaica, unbleached: 24

Mace, Fancy Banda: 108

East Indies: 98

East & West Indies Blend: 98

No. 1: 98

Nutmeg, fancy Banda: 67

East Indies: 58

East & West Indies Blend: 58

Poppy, Spanish: 23

Poppy, Cayenne: 23

Red, No. 1: 23

Black Malabar: 11

Black Lampung: 11

Pepper, white Singapore: 15%

Mustok: 14%

Packers: 14

SEEDS AND HERBS

Ground for seed: 100 lb.

Caraway seed: 1.10 lb.

Comines seed: 1.10 lb.

Coriander Morocco bleached: 1.10 lb.

Coriander Morocco natural No. 1: 1.10 lb.

Mustard seed, fancy yellow: 1.10 lb.

American: 1.10 lb.

Marjoram, Chilean: 1.10 lb.

Oregano: 1.10 lb.

MARKET PRICES

New York

DRESSED BEEF CARCASSES

City Dressed

Steer, heifer, choice.....	22
Steer, heifer, good.....	21
Steer, heifer, commer.....	19
Steer, heifer, utility.....	17
Cow, good and commer.....	19

The above quotations do not include charges for koshering.

KOSHER BEEF CUTS

Steer, heifer, triangle, choice.....	21 1/2
Steer, heifer, triangle, good.....	20 1/2
Steer, heifer, triangle, commer.....	19 1/2
Steer, heifer, triangle, utility.....	17 1/2
Steer, hfr., reg. chuck, choice.....	24
Steer, hfr., reg. chuck, good.....	22 1/2
Steer, hfr., reg. chuck, commer.....	21 1/2
Steer, hfr., reg. chuck, utility.....	18 1/2

Above quotations include permitted additions for Zone 9, plus \$1.50 per cwt. for koshering plus 10¢ per cwt. for local delivery.

Steer, heifer, rib, choice.....	25 1/2
Steer, heifer, rib, good.....	24 1/2
Steer, heifer, rib, commer.....	23 1/2
Steer, heifer, rib, utility.....	20
Steer, hfr., rib, choice.....	31
Steer, hfr., rib, good.....	29 1/2
Steer, hfr., rib, commer.....	24 1/2
Steer, hfr., rib, utility.....	21 1/2

Above prices are for Zone 9, plus 50¢ per cwt. for delivery. Additions for kosher cuts, where permitted, are not included in prices.

*FRESH PORK CUTS

Western	
Pork loins, fresh, 12 lbs. down.....	23 1/2
Shoulders, regular.....	20 1/2
Butts, regular, 4/8 lbs.....	24 1/2
Hams, regular, under 14 lbs.....	26 1/2
Hams, skinned fresh, under 14 lbs.....	25 1/2
Picnics, fresh, bone in.....	19 1/2
Pork trimmings, extra lean.....	31 1/2
Pork trimmings, regular.....	19 1/2
Spare ribs, medium.....	13 1/2
Pork loins, fresh, 10/12 lbs.....	24 1/2
Shoulders, regular.....	21 1/2
Butts, boneless, C. T.	21 1/2
Hams, regular, under 14 lbs.....	25 1/2
Hams, skinned, under 14 lbs.....	25 1/2
Picnics, bone in.....	19 1/2
Pork trimmings, extra lean.....	31 1/2
Pork trimmings, regular.....	19 1/2
Spare ribs, medium.....	15
Bacon butts, 4/8 lbs.....	27 1/2

*COOKED HAMS

Cooked hams, skin on, fatted, 8 lbs. down.....	44
Cooked hams, skinless, fatted, 8 lbs. down.....	47 1/2

*SMOKED MEATS

Regular hams, under 14 lbs.....	28
Regular hams, 14/16 lbs.....	27 1/2
Skinned hams, under 14 lbs.....	26 1/2
Skinned hams, under 14 lbs.....	30
Skinned hams, over 18 lbs.....	29
Picnics, bone in.....	26 1/2
Bacon, western, 8/12 lbs.....	26 1/2
Bacon, city, 8/12 lbs.....	25
Beef tongue, light.....	31
Beef tongue, heavy.....	31

Quotations on pork items are for less than 5,000 lbs. lots and include all permitted additions except boxing and local delivery.

DRESSED HOGS

Hogs, rood and choice, head on, leaf fat in, Aug. 28, 81 to 90 lbs.....	20.29
100 to 119 lbs.....	20.24
120 to 136 lbs.....	20.18
137 to 153 lbs.....	20.24

***DRESSED VEAL

Hide off

Choice, 170@215 lbs.....	2268
Good, 170@215 lbs.....	2168
Common, 170@215 lbs.....	1968
Utility, 170@215 lbs.....	1768
Steer, 170@215 lbs.....	1768

Quotations are for some 9 and include 50¢ for delivery. An additional 1/4¢ per cwt. is permitted if wrapped in stockinette.

**DRESSED SHEEP AND LAMBS

Lamb, choice.....	27
Lamb, good.....	26 1/2
Lamb, commercial.....	25 1/2
Mutton, good, 2.....	14 1/2
Mutton, commer., 2.....	13

Quotations are for zone 9, and include 10¢ for stockinette, 25¢ for delivery, plus \$1 per cwt. for koshering.

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE, BASIS, F.O.B.

CHICAGO OR CHICAGO BASIS

THURSDAY, SEPT. 2, 1943

REGULAR HAMS

Fresh or Frozen

S.P. Sept. Oct. Dec. Jan. May.

8-10 21 1/2 24 1/2 24 1/2 24 1/2 24

10-12 21 1/2 24 1/2 24 1/2 24 1/2 24

12-14 21 1/2 24 1/2 24 1/2 24 1/2 24

14-16 20 1/2 24 1/2 24 1/2 24 1/2 24

BOILING HAMS

Fresh or Frozen

S.P. Sept. Oct. Dec. Jan. May.

16-18 20 1/2 24 1/2 24 1/2 24 1/2 24

18-20 20 1/2 24 1/2 24 1/2 24 1/2 24

20-22 20 1/2 24 1/2 24 1/2 24 1/2 24

22-24 21 1/2 24 1/2 24 1/2 24 1/2 24

24-26 21 1/2 24 1/2 24 1/2 24 1/2 24

26-30 21 1/2 24 1/2 24 1/2 24 1/2 24

25/up 21 1/2 24 1/2 24 1/2 24 1/2 24

PICNICS

Fresh or Frozen

S.P. Sept. Oct. Dec. Jan. May.

4-6 19 1/2 22 1/2 22 1/2 22 1/2 22 1/2

6-8 19 1/2 22 1/2 22 1/2 22 1/2 22 1/2

8-10 19 1/2 22 1/2 22 1/2 22 1/2 22 1/2

10-12 19 1/2 22 1/2 22 1/2 22 1/2 22 1/2

12-14 19 1/2 22 1/2 22 1/2 22 1/2 22 1/2

Short shank 3/4c over. 22 1/2

BELLIES

(Square Cut Seedless)

Fresh or Frozen

Cured Sept. Oct. Dec. Jan. May.

6-8 17 1/2 20 1/2 20 1/2 20 1/2 20 1/2

8-10 16 1/2 19 1/2 19 1/2 19 1/2 19 1/2

10-12 16 1/2 19 1/2 19 1/2 19 1/2 19 1/2

12-14 15 1/2 18 1/2 18 1/2 18 1/2 18 1/2

14-16 15 1/2 18 1/2 18 1/2 18 1/2 18 1/2

16-18 14 1/2 17 1/2 17 1/2 17 1/2 17 1/2

20-25 14 1/2 17 1/2 17 1/2 17 1/2 17 1/2

25-30 14 1/2 17 1/2 17 1/2 17 1/2 17 1/2

30-35 14 1/2 17 1/2 17 1/2 17 1/2 17 1/2

35-40 14 1/2 17 1/2 17 1/2 17 1/2 17 1/2

40-50 14 1/2 17 1/2 17 1/2 17 1/2 17 1/2

GREEN AMERICAN BELLIES

Fresh or Frozen

Cured Sept. Oct. Dec. Jan. May.

16-20 18 1/2 21 1/2 21 1/2 21 1/2 21 1/2

20-25 18 1/2 21 1/2 21 1/2 21 1/2 21 1/2

25 and up. 18 1/2 21 1/2 21 1/2 21 1/2 21 1/2

D. S. BELLIES

Clear

Rib Sept. Oct. Dec. Jan. May.

18-20 14 1/2 17 1/2 17 1/2 17 1/2 17 1/2

20-25 14 1/2 17 1/2 17 1/2 17 1/2 17 1/2

25-30 14 1/2 17 1/2 17 1/2 17 1/2 17 1/2

30-35 14 1/2 17 1/2 17 1/2 17 1/2 17 1/2

35-40 14 1/2 17 1/2 17 1/2 17 1/2 17 1/2

40-50 14 1/2 17 1/2 17 1/2 17 1/2 17 1/2

D. S. FAT BACKS

Clear

Sept. Oct. Dec. Jan. May.

6-8 10 1/2 13 1/2 13 1/2 13 1/2 13 1/2

8-10 10 1/2 13 1/2 13 1/2 13 1/2 13 1/2

10-12 10 1/2 13 1/2 13 1/2 13 1/2 13 1/2

12-14 10 1/2 13 1/2 13 1/2 13 1/2 13 1/2

14-16 10 1/2 13 1/2 13 1/2 13 1/2 13 1/2

16-18 11 1/2 14 1/2 14 1/2 14 1/2 14 1/2

18-20 11 1/2 14 1/2 14 1/2 14 1/2 14 1/2

20-25 11 1/2 14 1/2 14 1/2 14 1/2 14 1/2

OTHER D. S. MEATS

Fresh or Frozen

Cured Sept. Oct. Dec. Jan. May.

Regular plates 10 1/2 11 1/2 11 1/2 11 1/2 11 1/2

Clear plates 9 1/2 10 1/2 10 1/2 10 1/2 10 1/2

Jowl butts 9 1/2 10 1/2 10 1/2 10 1/2 10 1/2

Square jowls 11 1/2 12 1/2 12 1/2 12 1/2 12 1/2

Quotations on green pork cuts based on OPA revised MPR No. 148, and amendment No. 5 to MPR 148, effective June 14, 1943. Cured pork cuts until June 22, 1943, still based on revised MPR No. 148 and amendments 1 and 2.

*FANCY MEATS

Tongues, Type A.

23 1/2

Sweetbreads, beef, Type A.

24 1/2

Sweetbreads, veal, Type A.

41 1/2

Beef kidneys.

12 1/2

Lamb kidneys, 1/2 lb.

22 1/2

Lamb brain, Type A.

9 1/2

Ox-tails, under 1/2 lb.

9 1/2

*Prices carlot and loose basis for zone 9. For lots under 500 lbs. add \$0.025.

BUTCHERS' FAT

Shop fat.

\$3.25 per cwt.

Burst fat.

4.25 per cwt.

Edible suet.

5.00 per cwt.

Inedible suet.

4.75 per cwt.

FUTURE PRICES

SATURDAY, AUGUST 28, 1943

LARD: Open High Low Close

Sept. 13.80ax

Oct. 13.80ax

Dec. 13.80ax

Jan. 13.70ax

May. 13.70ax

MONDAY, AUGUST 30, 1943

LARD: Open High Low Close

Sept. 13.80ax

Oct. 13.80ax

Dec. 13.80ax

Jan. 13.70ax

May. 13.70ax

TUESDAY, AUGUST 31, 1943

LARD: Open High Low Close

Sept. 13.80ax

Oct. 13.80ax

Dec. 13.80ax

Jan. 13.65ax

May. 13.70ax

There were no sales on any of the above dates. Open interest each day: Sept. 2; Oct. 2; May 1.

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

Cash Loose Leaf

Saturday, Aug. 28 13.80ax 12.80ax 12.75ax

Monday, Aug. 30 13.80ax 12.80ax 12.75ax

Tuesday, Aug. 31 13.80ax 12.80ax 12.75ax

Wednesday, Sept. 1 13.80ax 12.80ax 12.75ax

Thursday, Sept.

Shortage Curtails Tallow and Grease Trade Volume

NEW YORK, SEPTEMBER 1, 1943

TALLOW AND GREASE.—While there was no difficulty experienced in the selling of all grades of tallow and grease here during the week, the supply of these items was very limited and as a result trading was extremely light again. The best demand from the buying side of the trade was for the higher grades of tallow, which are wanted by the soap manufacturers. Inquiries for tallow and grease on this market continue to run far in excess of the available supply, but some members of the trade feel that there will be an increase in the amount of tallow available in the near future. Although cattle marketings for the past few weeks have remained below expectations, there has been some evidence of an increase in marketward movement of bovine stock during the past two weeks.

Meanwhile the outlook for a liberal supply of grease has been killed by the fact that there has been a small but consistent decline in hog marketings during the past few weeks. It is true that there still are a great number of hogs left in the country which will be marketed eventually, but this is not going to help the grease trade in the near future.

STEARINE.—Supplies of stearine continue to run below the needs of the trade but with cattle supplies increasing some members of the trade see a brighter future just ahead.

NEATSFOOT OIL.—In this division of the trade also, the increase in the cattle supply was expected to bring out a larger amount of product than has been available for quite some time. Trading during the week was nil and prices were quoted nominally firm.

OLEO OIL.—Continued limited supplies of oleo oil remain detrimental to the trade; the supply is far short of the amount which could be sold. There are numerous orders on hand but no oil has been reported sold.

CHICAGO, SEPTEMBER 2, 1943

TALLOW.—There was a good healthy demand for all grades of tallow here this week but the supply continued to be much too light for the amount of product desired. It was reported that a fair trade developed on the available supply and prices were at ceiling levels. While it is true that the cattle run has shown a slow but steady increase for the past few weeks, the effects of this increased marketing have not as yet made themselves felt on the local tallow market. Members of the trade feel that there will be some sort of an increase in the amount of tallow offered, provided the cattle marketing continues to gain momentum.

STEARINE.—The broad demand for stearine continues unsatisfied as the supply of this product remains very light. It is expected that the increased cattle kill will result in a more liberal amount of stearine appearing on the market but there have been no indications of this development in recent weeks.

OLEO OIL.—There has been no improvement in the supply of oleo oil offered. The market was inactive. Ceiling prices are: Extra, 13.04c; prime, 12.75c.

NEATSFOOT OIL.—There has been no change in the neatsfoot oil market for some time as supplies remain very limited. Quotations are: Pure, 18c and cold test, 26c.

GREASE OIL.—There were no reports of trade in grease oil and prices remained unchanged. Quotations are: No. 1, 14 1/4c; prime burning, 15 1/4c; prime inedible, 15c and special No. 1, 13 3/4c; acidless tallow oil is quoted at 13 1/2c.

GREASES.—Greases were less plentiful this week than they have been for a couple of weeks. The demand continued to be broad and ceiling prices were obtainable for any type. It was reported that some rendered pork fat had moved to soapers.

BY-PRODUCTS MARKETS

With supplies of packinghouse by-products continuing in very short supply there was little activity on this market during the past week. There has been no letup in the demand for the various items and prices are unchanged.

Blood

	Unit	Amount
Unground, loose	per lb.	15c
Digester Feed Tankage Materials	per ton	
Unground, per unit ammonia	per lb.	3.10
Liquid stick, tank cars	per lb.	1.20

Packinghouse Feeds

	Carbs.	Per lb.
65% digester tankage, bulk	77.10	
60% digester tankage, bulk	71.00	
55% digester tankage, bulk	65.00	
45% digester tankage, bulk	54.00	
50% meat and bone meal scrap, bulk	62.00	
†Blood meal	52.00	
Special steam bone-meal	34.00	15.00

†Based on 15 units of ammonia.

Bone Meals (Fertilizer Grade)

	Per ton
Steam, ground, 3 & 50	35.00
Steam, ground, 2 & 20	35.00

Fertilizer Materials

	Per ton
High grade tankage, ground	
10@11% ammonia	2.80
Bone tankage, unground, per ton	30.00
Hoof meal	4.25

Dry Rendered Tankage

	Per ton
Hard pressed and expeller unground	
45 to 75% protein	31.00

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	31.00
Hide trimmings (limed)	30.00
Sinews and pizzles (green, salted)	1.00

Per ton

Cattle jaws, skulls and knuckles	\$40.00
Pig skin scrapes and trim, per lb.	7 1/2 to 7 1/2

Hoof scrapes	2.50
--------------	------

Hoof bones	2.00
------------	------

Junk bones	2.00
------------	------

†Delivered Chicago.	
---------------------	--

Animal Hair

Winter coil dried, per ton	8
Summer coil dried, per ton	22.00
Winter processed, black, lb.	1.00
Winter processed, gray, lb.	1.00
Cattle switches	4 @ 4

Round shins, heavy	\$70.00
Light	50.00

Flat shins, heavy	62.00
Light	50.00

Blades, buttocks, shoulders & thighs	62.00
Hoof, white	55.00

Hoof, house run, assorted	37.50
Junk bones	25.00

†Delivered Chicago.	
---------------------	--

WILLIBALD SCHAEFER COMPANY SAINT LOUIS

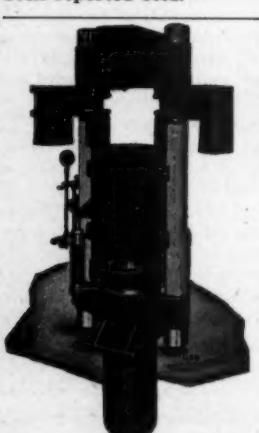
Processors

Converters

TALLOW & GREASE Blood, CRACKLINGS, Tankage

ASSOCIATE MEMBER: THE NATIONAL
INDEPENDENT MEAT PACKERS ASSOCIATION

Your
offerings
invited!



The New FRENCH CURB PRESS

Will Give You

MORE GREASE
PURER GREASE
LESS REWORKING
GREATER CLEANLINESS

We invite your inquiries

The French Oil Mill
Machinery Company

Piqua

Ohio

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex- vessel Atlantic ports	\$29.20
Wood, dried 16% per unit	5.53
Unground fish scrap, dried, 11% ammonia, 18% B. P. L., f.o.b. fish factory	4.75 & 10c
Fish meal, foreign, 11 1/2% ammonia, 10%	
B. P. L., c.i.f. spot	55.00
September shipment	55.00
Fish scrap (acidulated), 7% ammonia, 8%	
F. A. P. A., f.o.b. fish factories	4.00 & 50c
Soda nitrate, per net ton, bulk, ex-vessel	
Atlantic and Gulf ports	30.00
in 200-lb. bags	32.40
in 100-lb. bags	33.00
Fertilizer tankage, ground, 10% ammonia, 16% B. P. L., bulk	4.25 & 10c
Feeding tankage, unground, 10-12% ammo- nia, 15% B. P. L., bulk	5.55

Phosphates

Bone meal, steamed, 3 and 50 bags, per ton, f.o.b. works	\$40.00
Bone meal, raw, 4 1/2% and 50%, in bags, per ton, f.o.b. works	40.00
Superphosphate, bulk, f.o.b. Baltimore, 19%	
per salt	.64
Dry Rendered Tankage	
45/50% protein, unground	\$1.25

MARGARINE MATERIALS USED

Products used in uncolored margarine manufacture, as reported to the Bureau of Internal Revenue during June, 1943, compared with a year earlier:

Ingredient schedule of uncolored oleomargarine:		
	June, 1943	June, 1942
	Ibs.	Ibs.
Butter culture	29	20
Butter flavor	162	187
Citric acid	1	104
Cocnut oil		212
Corn oil	1,060,538	162,422
Cottonseed oil	9,510,375	10,280,185
Cottonseed stearine	5,000	
Diglycerine	45,312	47,304
Diacetyl	42	33
Ethanol		719
Lecithin	24,510	14,800
Lined oil	2,100	
Milk	3,973,050	4,051,235
Monostearine	20,652	5,211
Neutral lard	406,094	380,663
Lard stearine		20
Olio oil	668,549	1,514,037
Olio stearine	191,485	190,789
Olio stock	101,116	264,668
Peanut oil	712,529	67,759
Salt	729,198	740,183
Soda (benzoate of)	15,076	11,573
Soya bean oil	6,006,351	5,414,759
Soya flakes	4,100	
Sunflower oil		62,407
Tallow	23,400	14,800
Vitamin concentrate	4,124	6,674
Total	28,505,796	23,234,783

MARGARINE PRODUCTION

Margarine produced in June, 1943, according to report of U. S. Treasury Department:

	June, 1943	June, 1942
Ibs.	Ibs.	Ibs.
Production of uncolored margarine	22,827,875	22,485,064
Production of colored margarine	13,233,901	4,740,225
Total	36,061,776	27,143,289
Uncolored margarine withdrawn tax paid	23,128,288	23,047,254
Colored margarine withdrawn tax paid	1,380,418	51,802
Total	24,508,706	23,098,556

RENDERERS TO MEET SEPT. 8

September 8, not December 8, will be the date of the annual meeting of the National Renderers Association, seventh regional area, at the Nicollet hotel, Minneapolis. The incorrect date appeared in a story carried in last week's issue of THE NATIONAL PROVISIONER, page 34.

Cotton Oil Futures Trade

Continues Slow and Dull

THERE was very little life in the cottonseed oil market at New York during the week and quotations remained unchanged. With supplies of cottonseed oil still short, numerous producers are sold ahead and have no supplies with which to fill the various orders for cooking and salad oils which have been on hand for the past few weeks. There has been some concern expressed in trade circles, as the South reports that the new cotton crop in some parts of the country is being damaged by the lack of rainfall and continuing high temperatures. It was believed that the cotton yield would be only slightly under that of 1942, as the yield per acre was expected to be higher. Should the inclement weather continue and further damage the crop, oil supplies will be somewhat under the 1942 total.

SOYBEAN OIL.—The soybean oil market during the week was a very quiet affair in the absence of a sufficient supply. There has been no letup in the number of orders for soybean oil but the amount of business transacted in this market has been limited by the lack of supplies.

PEANUT OIL.—The drought which has struck into the southern states pro-

ducing cotton and peanuts has been severe enough to cause the peanut crop to be reported in a serious position. It has been stated that, unless some rains come soon, there will be a drop of about 40 per cent in the expected yield of peanuts from Texas and Oklahoma.

OLIVE OIL.—Members of the olive oil trade can see no change in the position of this market until the new crop of olives is ready. There has been no new business reported in this market for quite some time; offerings of both domestic and imported oils have been lacking. Quotations remain nominal.

PALM OIL.—Supplies of palm oil continue very light and practically no trading is reported. No hope for an improvement in the situation is looked for in the near future.

COTTONSEED OIL.—Southwest crude was quoted Friday at 12% @ 12 1/4c; Valley 12 1/4c and Texas, 12 1/4c at common points.

Futures market transactions for the week at New York were:

MONDAY, AUGUST 30, 1943

	Sales	High	Low	Close	Pr. cl.
October	14.25	14.25
December	13.85	13.85
January	13.85	13.85
March	13.85	13.85
No sales.					

TUESDAY, AUGUST 31, 1943

	Sales	High	Low	Close	Pr. cl.
September	14.15	14.15
October	14.25	14.25
December	13.85	13.85
January	13.85	13.85
March	13.85	13.85
No sales.					

WEDNESDAY, SEPTEMBER 1, 1943

	Sales	High	Low	Close	Pr. cl.
September	14.25	14.25
October	14.25	14.25
December	13.85	13.85
January	13.85	13.85
March	14.00	13.85
No sales.					

THURSDAY, SEPTEMBER 2, 1943

	Sales	High	Low	Close	Pr. cl.
September	14.25	14.25
October	14.25	14.25
December	14.00	14.00
January	14.00	13.85
March	14.00	14.00
No sales.					

(See page 35 for closing markets.)

We are pleased to announce that

MR. S. A. McMURRAY

has become associated with us.

MERRILL LYNCH, PIERCE, FENNER & BEANE

Underwriters and Distributors of Investment Securities

Brokers in Securities and Commodities

BOARD OF TRADE BUILDING

Telephone: Wabash 8950

CHICAGO

HIDES AND SKINS

Permits released on schedule, with quick market action—All packers move Aug. hides at ceiling on opening day—Calfskin trading expected to open up next week.

Chicago

PACKER HIDES.—The new buying permits for Aug. hides were in the hands of tanners early on Monday. Trading got under way on Wednesday, as soon as the permits became valid. An unusual feature of the activity was the fact that all the big packers joined in the trading on the first day, as did also all the larger outside packers, all moving the equivalent of about a month's production of hides at the ceiling prices.

All the local packers are now about through trading in Aug. hides and have cleared the way for action on calf and kipskins after the week-end holiday. Buying permits were increased somewhat this month, in line with the expanding slaughter. Indications in some quarters were that permits showed an increase of around ten per cent, and that some tanners who have heretofore had to depend entirely upon the small packer and country markets were allotted a share of packer hides. The permits for packer hides are said to have been practically filled during the first day's trading, except for a few odds and ends which will be taken care of later.

The announcement late Wednesday that the WFA has suspended for two months all quota limitations on the slaughter of livestock is likely to be reflected in a further expansion in slaughter. It is possible that the sudden arrival of 33,000 grass fed cattle on the Kansas City market on Monday morning, the largest run there in years, may have helped to hurry the issuance of this order. While quite a few of these cattle are understood to have been sent back for feeding, cattlemen throughout the Southwest were much alarmed by the sudden bulge in receipts and are endeavoring to slow down shipments.

Federal inspected slaughter at 27 centers for the first four weeks of Aug. totalled 633,482 head, as against 502,658 for first four weeks of July, but is still below the 759,046 reported for same period of Aug. last year. Calf slaughter totalled 257,945 for first four weeks of Aug., as compared with 186,886 for four weeks of July, and 299,299 for same period of Aug. 1942.

However, there is plenty of demand for hides, and a sizeable hole in tanner inventories due to the light kill during the early summer months which will have to be made up from the autumn kill. All descriptions are strong at the ceiling levels. The supply of heavy steers is far below demand, and will probably continue so when the range cattle move. The optional method of salting and pricing is used at most points, heavy Colorados moving with

other heavy brands at 14½c, while light and extreme light brands move together also at 14½c.

Prior to the trading this week, packers announced that the discount formerly allowed on kosher hides is being discontinued; there is no provision for this discount in the price schedule.

OUTSIDE SMALL PACKER.—The better known small packer Aug. productions had been lined up for regular buyers and moved early Wednesday, as soon as permits were valid. All-weight steers and cows are quotable strong at 15c flat, trimmed, for natives and 14c for brands; native bulls 11½c and branded 10½c. The increase in small packer kill is said to be very spotty so far, and showing up mainly among the larger killers. Some buyers formerly dependent upon this market were allotted packer hides for part of their requirements.

PACIFIC COAST.—The Pacific Coast market is strong at the ceiling of 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points. Some Aug. productions have already been earmarked for certain buyers, although trading has not yet been reported.

FOREIGN WET SALTED HIDES.—A fair volume of business was reported in the South American market at unchanged prices. Over the last week-end, buyers in the States took 2,000 La-Blanca light standard steers, 2,000 Smithfield heavy standard steers, 2,000 Anglo cows and 2,000 Municipal extremes; England bought 1,000 Artigas light steers, 1,000 Nacional steers, 2,000 sound and 2,000 reject cows; 2,000 La-Plata steers, 1,000 Smithfield standard cows and 1,000 reject cows also moved. Around mid-week, 4,000 Nacional standard steers, 3,000 Rosa Fe steers, 3,100 Smithfield reject steers, 2,000 Municipal and 1,500 Sansinena extremes sold to the States.

COUNTRY HIDES.—Trading has been slow in getting under way in the country market. Dealers claim that the table of allowable shrinkages in the recent amendment to the price schedule is figured too fine and they are afraid of running into difficulties. It is too early to expect any expansion in the country slaughter until cooler weather arrives, and accumulation is light. A few all-weight hides are reported moving at the ceiling of 14c flat, untrimmed, or 15c flat, trimmed, f.o.b. shipping points. All trading for some time has been on an all-weight basis, with tanner selections quoted only nominally. Glue hides are quotable as No. 3's at 10c trimmed, or 9c untrimmed, for lots under 20,000 lbs., but lots of 20,000 lb. or over are quotable at 13c, trimmed.

CALFSKINS.—Packers expect to defer action on Aug. calfskins until after the holiday. The market is strong at the maximum of 27c for heavies and 23½c for lights under 9½ lbs., but practically all trading will be done on

New York selection and trim at the New York prices.

City calfskins are scarce and quotable at 20½c for 8/10 lb., and 23c for 10/15 lb., with outside cities same basis; there has been some trading this week but mostly on New York selection and prices. Straight countries are quotable at 16c for 10 lb. and down, and 18c for 10/15 lb., f.o.b. shipping point. City light calf and deacons are quotable at \$1.43, selected.

KIPSKINS.—Activity in packer Aug. kipskins is expected early next week, after hides are out of the way. Market is strong at 20c for 15-30 lb. natives, and 17½c for brands, but sales will probably be made on New York selection and prices.

City kips appear to be about cleaned and scarce; market is strong at 18c for 15-30 lb. natives and 17c for brands, but some trading has been done on New York selection and prices. Country kips are quotable at 16c, flat, f.o.b. shipping point.

One packer sold 2,000 regular slunks at maximum of \$1.10, flat; other packers deferred action until hides are out of the way. Hairless slunks are quotable at 55c, flat.

HORSEHIDES.—There is a good demand for the current light receipts of horsehides and most dealers are usually sold ahead at individual ceiling prices. City renderers, manes and tails on, range \$7.50@8.00, but more often \$7.75@8.00, selected, f.o.b. nearby sections; trimmed renderers \$7.10@7.25, del'd Chgo.; mixed city and country lots \$6.50@6.75, Chgo.

SHEEPSKINS.—Dry pelts are dull at 27@28c per lb., del'd Chgo., top for best selection full wools. The shearing market is rather unsettled at present. Some big packer shearlings are moving steadily against earlier contracts at the ceiling prices.—No. 1's at \$2.15, No. 2's \$1.90, No. 3's \$1.00 and No. 4's 40c, but the number of such buyers has dwindled and the outlet at these prices has narrowed. Bids are lower in other directions for civilian outlets and sales of outside small packer shearlings are reported at \$1.40@1.50 for No. 1's, \$1.00@1.10 for No. 2's, 60c for No. 3's and around 30c for No. 4's. Pickled skins are moving steadily, with general market quoted \$7.50@7.75 per doz. packer lambs. Some trading by larger outside packers is expected shortly on packer lamb pelts, which it is hoped may clarify the market, which is considerably easier than a few weeks back; some quote western lambs around \$2.60@2.65 per cwt. liveweight basis, and northern natives \$2.25@2.35 per cwt., and a nominal way.

New York

PACKER HIDES.—There was activity in the New York packer hide market as soon as permits became valid and a good part of Aug. production has moved at the ceiling prices, as quoted. A few odds and ends will probably clear before the end of the week.

CALFSKINS.—Buyers were awaiting

offerings market an promptly 4-5's \$1.30 \$3.55, 12- \$4.35, the skins are at \$1.25, \$2.80, 9-17 lb. up

CHICA
Quotat

Hyr. nat.
Hyr. Tex.
Hyr. bott
bott'd st
Hyr. Col
Ex-light Tex
stra.
Brad'd cow
Hyr. nat.
Lt. nat. c
Nat.
Brad'd bott
Kip.
Kip., nat.
Kips, bran
Slunks, re
Slunks, re

CTT
Nat. all-w
Braided
Nat. buller
Brad'd bu
Calfskins
Kips
Slunks, r
Slunks, r
All pack
on trimm
quoted fir

Hyr. stea
Hyr. cov
Buffs ...
Extremis
Bull. ...
Calfskins
Ekipins
Sheared
All con

Pla. abu

Dry pelts

The
motor
ducted
Penns
on th
through
manu
the p
ficien
ators
to fl
assis
neers
drive
cials
ing

Re
ing
che
fee
van
ther
Ney
Pen
leger
as n

the
van
the
Ney
Pen
leger
as n

offerings of calfskins in the New York market and trading by collectors started promptly, with 3-4's moving at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12-17 kips \$3.95, and 17 lb. up \$4.35, the ceiling prices. Packer calfskins are strong at the maximum, 3-4's at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12-17 kips \$4.20, and 17 lb. up \$4.60.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago:

PACKER HIDES

	Week ended Sept. 3	Prev. week	Cor. week, 1942
Hvy. nat. stra.	@15 1/2	@15 1/2	@15 1/2
Hvy. nat. stra.	@14 7/8	@14 1/2	@14 1/2
Hvy. hts.			
Brf'd stra.	@14 1/2	@14 1/2	@14 1/2
Hvy. Col. stra.	@14	@14	@14
Ex-light Tex. stra.	@15	@15	@15
Brf'd cows.	@14 1/2	@14 1/2	@14 1/2
Hvy. nat. cows.	@15 1/2	@15 1/2	@15 1/2
Lt. nat. cows.	@15 1/2	@15 1/2	@15 1/2
Nat. bulls.	@12	@12	@12
Brf'd bulls.	@11	@11	@11
Calfskins	23 1/2@27	23 1/2@27	23 1/2@27
Kips, nat.	@20	@20	@20
Kips, brd'd.	@17 1/2	@17 1/2	@17 1/2
Shanks, reg.	@1.10	@1.10	@1.10
Shanks, hrt.	@.55	@.55	@.55

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@15	@15	@15
Brf'd	@14	@14	@14
Nat. bulls.	@11 1/2	@11 1/2	@11 1/2
Brf'd bulls.	@10 1/2	@10 1/2	@10 1/2
Calfskins	20%@23	20%@23	20%@23
Kips	@18	@18	@18
Shanks, reg.	@1.10	@1.10	@1.10
Shanks, hrt.	@.55	@.55	@.55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. steers.	@15	@15	@14
Hvy. cows.	@15	@15	@14
Bulls	@15	@15	@15
Extrms.	@15	@15	@15
Bulls	10@10 1/2	10@10 1/2	10@10 1/2
Calfskins	16@18	16@18	16@18
Kipskins	@16	@16	@16
Horsehides	6.50@8.00	6.50@8.00	6.50@7.65

All country hides and skins quoted on flat basis.

SKINPSKINS

Fr. shearlings.	@2.15	@2.15	@2.15
Dry pelts.	27@28	28@29	27@27 1/2

MOTOR VEHICLE SHORT COURSE

The fifth annual short course for motor vehicle fleet supervisors, conducted by the Institute of Public Safety, Pennsylvania State College, will be held on the campus from September 18 through September 18 this year, it is announced. The course will deal with the practical problems of operating efficiency that are faced today by operators of motor vehicle fleets. It is open to fleet owners, fleet superintendents, assistant superintendents, fleet engineers, chief mechanics, dispatchers, driver instructors, transportation officials and others interested in safe driving and conservation of vehicles.

Registration for individuals registering for the course will be \$10. All checks in payment for the registration fee should be made payable to Pennsylvania State College. Those wishing further information may write to Amos E. Neyhart, Institute of Public Safety, Pennsylvania State College, State College, Pa. Hotel accommodations as well as rooms in privately owned homes near the campus will be available.

WEEK'S CLOSING MARKETS

FDA PURCHASES

AND ANNOUNCEMENTS

FRIDAY'S CLOSING

Provisions

Trading on green meats today was very dull as all interests awaited the issuance of hog ceilings which threatened to be announced. Two cars 25/40 D.S. clear bellies and two mixed cars 6/12 D.S. backs and 25/40 D.S. clear bellies sold at carlot ceiling. Two cars front feet, loose, reported sold at market. Car frozen pork livers at ceiling. Mixed car light D.S. backs, 25/40 D.S. bellies and refined lard in cartons reported sold. A scattering of loins sold in small lots. Offerings of picnics and green bellies were scarce but inquiry was good.

Cottonseed Oil

Valley crude, 12 1/2%; Southeast, 12% @12 1/2%; Texns, 12%.

Quotations on New York bleachable cottonseed oil, Friday's close, were: September 14.25; October 14.25; December 14.00; January 14.00; March 14.00.

sponding period a year earlier, 188,083,000.

Shipments of hides from Chicago for week ended August 28, 1943, were 4,479,000 lbs.; previous week, 4,724,000 lbs.; same week last year, 4,928,000 lbs.; Jan. 1 to date, 149,499,000 lbs.; corresponding period a year earlier, 201,439,000.

EASTERN FERTILIZER MARKETS

New York, September 1, 1943

Various regional meetings are being held by fertilizer manufacturers to agree on prices and grades of fertilizer the coming season. The meetings are being well attended. South American meat meal continues to arrive but the domestic market is unchanged with very little trading reported. Bonemeal is still very scarce and hard to find and the demand is very heavy.

Wholesale Brokers of

NATURAL CASINGS

Offers Wanted:
HOG CASINGS • HOG BUNGS • HOG BUNG ENDS
SHEEP CASINGS • BEEF CASINGS

SAMI S. SVENDSEN

2252 W. 111th PLACE CHICAGO, ILLINOIS

LIVESTOCK MARKETS

Weekly Review

Hog Marketings Slow But Weight Holds Up

ANOTHER four days of light marketings of hogs at terminal points held the price levels on a firm basis again this week with daily tops ranging from 25 to 50c above the proposed ceiling level. Market students pointed out that it is still too early to expect any appreciable upturn in marketings. The first real show of spring farrowed hogs is expected in about a month.

The Chicago market is still receiving a large share of sows and the average weight has held at 300 lbs. or better almost without exception. The reports of feed corn shortages in parts of the Corn Belt this summer fail to show up in the condition of most sows, for the bulk carry good weight and smooth finish.

Generally speaking, new crop hogs are moving more slowly than in previous years. In many cases farmers have been forced to keep light hogs on pasture longer than usual because of tight feed conditions. Therefore, some hogs have been locked on dry feed from three to four weeks late.

Although the average weight holds up well, there was a sprinkling of new crop hogs on most days this week. The majority of these were at least six months old, but there were several droves of "strangers" weighing 150 to 175 lbs. from localities reporting cholera and hog tuberculosis.

While it is almost impossible to predict how serious cholera will be this fall and winter, hog feeders are somewhat concerned with the outlook. Those who have witnessed serious outbreaks in former years say that conditions are ripe this year for an increase in the disease.

First, they point out, there are more inexperienced hog raisers this year than ever before. Some of these are taking

as many short cuts as possible and did not administer hog cholera serum when hogs were young. If there is any serious outbreak of the disease it will undoubtedly hit those hogs which are not properly protected.

Another factor which might contribute to an increase in cholera would be heavy feeding of new crop corn. The feed corn supply is low in many sections of the Corn Belt and feeding of new corn early this fall probably will be heavier than usual. Although the contention has never been really confirmed, farmers say that cholera is more prevalent when new corn is fed than where there is enough of the old crop for feeding purposes.

The few early reports of cholera this year have been from spots in Ohio and Indiana—sections where feed grains have been extremely tight for some time. Conditions are far from epidemic, but serious enough to cause some comment.

Hog tuberculosis has been fairly rare in past years, but several large-sized droves from dairy sections have been liquidated because of its presence. However, it is believed that only limited areas will be bothered by this disease.

Southwestern Stocker and Feeder Trade Slow

Reports from the Los Angeles Union Stock Yards indicate there has been comparatively little trading in stocker and feeder cattle through the Southwestern range states and vicinity of producers and buyers seem to be far apart on prices for fall delivery. Cattle feeders point out their inability to pay prices asked by growers due to OPA ceiling prices on beef, and relatively high costs of feeds, and no assurance that feed prices, which constitute the largest part of the costs of finishing

cattle, will not continue to advance.

It seems likely that a larger than usual proportion of cattle will be marketed off grass for slaughter, and that cattle which go into feedlots will not be carried as long as normally, all of which go towards reducing the volume of high quality beef and reduce the average weight of carcasses. Even with greater marketing of cattle, it is pointed out that the reduction of feedlot finishing may mean lesser tonnage of meat.

DISEASE AND LIVESTOCK

Although L. A. Merillat of Chicago, veterinarian and editor, told the war conference and eighteenth annual meeting of the American Veterinary Medical Association in St. Louis recently that the percentage of livestock and poultry affected by disease is not much larger than it was before the war, veterinary disease control committees reported that epidemics threaten any further increase in the nation's meat supply. They reported that between 30 and 40 per cent of America's annual pig crop is dying before it is ready for market, and 50 per cent of the poultry crop never gets into production.

ADVISES LIGHTER HOGS

A number of reasons make it advisable for farmers to market hogs at somewhat lighter weights than has recently been the practice, and preferably at weights below 270 lbs., advises M. P. Mitchell, Purdue University agricultural extension economist. In recent months, weights of hogs marketed have been from eight to 12 lbs. greater than for the same period in 1942, although the weights at that time were above normal.

Mitchell lists the following advan-

KEEP ON BUYING K-M

Keep 'em fed...
keep 'em fighting!



KENNETH-MURRAY
LIVESTOCK BUYING SERVICE

FORT WAYNE, IND.
DAYTON, OHIO
LAFAYETTE, IND.
CINCINNATI, OHIO
INDIANAPOLIS, IND.
DETROIT, MICH.
LOUISVILLE, KY.
SIOUX CITY, IOWA
NASHVILLE, TENN.
MONTGOMERY, ALA.
OMAHA, NEB.

Order Buyer of Live Stock
L. H. McMURRAY

Indianapolis, Indiana

NEBRASKA HOGS FATTENED ON CORN - BEEF CATTLE

Priced daily on a "Guaranteed Yield" basis.
Years of satisfactory service to the Packer.

Correspondence invited

PLATTE VALLEY COMMISSION CO. FREMONT, NEBRASKA

ages in marketing lighter weight hogs: 1) Weighty hogs are being discriminated against by packers. Three hundred-lb. hogs sell at 60 to 75c under the handy-weight hogs of 200 to 225 lbs., while about six weeks ago the spread was about 15c. 2) Heavy hogs make less efficient use of feed than lighter weight hogs. 3) Feed is scarce, making it advisable to get rid of the heavy eaters. 4) Within a short time the announced ceiling of \$14.75 for hogs will be in effect, so there is no immediate incentive to hold hogs for higher prices.

PENNSYLVANIA LAMB CROP

The indicated lamb crop in Pennsylvania for 1943 is 209,000, a decrease of 17,000 from the 1942 lamb crop. A recent survey by the federal state crop reporting service also shows that the average lamb crop of 270,000 for the ten years 1932-41 exceeds this year's indicated crop by 61,000. This means that the Keystone state's 1943 lamb crop is about eight per cent smaller than for the previous year and 23 per cent under the 10-year average.

HOG WEIGHTS AND COSTS

Average weights and costs of hogs at seven markets during July, 1943, as reported by the U. S. Food Distribution Administration, were as follows:

BARROWS AND GILTS		SOWS	
July 1943	July 1942	July 1943	July 1942
Chicago	\$13.87	\$14.55	\$13.04
Kansas City	13.65	14.24	12.81
Omaha	13.52	14.02	12.71
St. Louis			
St. Louis, Sds.	13.96	14.55	12.82
Mo. City	13.29	13.96	12.69
St. Joseph	13.64	14.26	12.70
St. Paul	13.52	14.21	12.78

BARROWS AND GILTS		SOWS	
July 1943	July 1942	July 1943	July 1942
Chicago	255	243	302
Kansas City	241	236	380
Omaha	260	249	363
St. Louis			
Nat'l. St. Sds.	216	213	375
Mo. City	260	261	361
St. Joseph	239	228	326
St. Paul	254	238	343

INDUSTRY MINIMUM WAGE

The administrator of the Wage and Hour Division, U. S. Department of Labor, has given notice that he will receive briefs up to September 14 from any person who appeared at the hearing on the recommendations of Industry Committee 61 for minimum wages in the meat, poultry and dairy products industry. The hearing was held on August 24 at New York City.

BUY—BUY—BUY—BUY—BUY

Buy United States War Bonds and Stamps! Buy them often to insure Victory for Freedom.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, September 2, 1943, reported by U. S. Dept. of Agriculture, Food Distribution Administration:

Hogs (soft & silv net quoted): CHICAGO NAT. STK. YDS. OMAHA KANB. CITY ST. PAUL

BARROWS AND GILTS:

Good and Choice:						
120-140 lbs.	\$13.50@14.00	\$13.65@14.25				
140-160 lbs.	13.75@14.65	14.20@14.75				
160-180 lbs.	14.40@15.00	14.65@15.20	\$14.15@14.60	13.90@14.65	13.75@14.90	
180-200 lbs.	14.85@15.25	15.10@15.50	14.40@14.70	14.45@14.80	14.90@15.00	
200-220 lbs.	15.00@15.50	15.15@15.75	14.60@14.75	14.70@14.80	14.90@15.00	
220-240 lbs.	15.00@15.20	15.15@15.50	14.65@14.75	14.70@14.80	14.90@15.00	
240-270 lbs.	15.00@15.50	15.10@15.25	14.60@14.75	14.70@14.80	14.90@15.00	
270-300 lbs.	14.70@14.90	14.90@15.20	14.55@14.65	14.60@14.75	14.75@14.80	
300-330 lbs.	14.65@14.75	14.70@15.00	14.50@14.60	14.50@14.70	14.60@14.70	
330-360 lbs.	14.50@14.70	14.40@14.85	14.40@14.50	14.35@14.60	14.50@14.60	

Medium:

160-220 lbs.	13.25@14.50	13.25@14.65	13.50@14.50	13.90@14.50	13.85@14.60
--------------	-------------	-------------	-------------	-------------	-------------

SOWS:

Good and Choice:						
270-300 lbs.	14.40@14.50	14.00@14.15	14.00@14.35	14.00@14.20	14.25 only	
300-330 lbs.	14.25@14.40	14.00@14.15	14.00@14.35	14.00@14.20	14.25 only	
330-360 lbs.	14.15@14.35	13.90@14.15	14.00@14.25	14.00@14.15	14.20@14.25	
360-400 lbs.	14.10@14.25	13.75@14.00	14.00@14.25	13.90@14.10	14.15@14.20	

Good:

400-450 lbs.	13.90@14.15	13.65@13.90	14.00@14.20	13.90@14.10	14.10@14.15
450-500 lbs.	13.65@14.00	13.50@13.80	14.00@14.15	13.85@14.00	14.00@14.10

Medium:

250-350 lbs.	12.75@13.75	12.50@13.00	13.50@14.00	13.75@14.10	13.50@14.00
--------------	-------------	-------------	-------------	-------------	-------------

Slaughter Cattle, Vealers and Calves:

STEERS, Choice:

700-900 lbs.	15.50@16.50	15.00@16.00	14.50@15.50	14.50@15.50	15.00@16.00
900-1100 lbs.	15.75@16.65	15.25@16.00	14.75@16.15	14.50@15.75	15.00@16.25
1100-1300 lbs.	16.00@16.75	15.50@16.00	15.00@16.25	14.75@16.00	15.00@16.25
1300-1500 lbs.	16.00@16.85	15.50@16.00	15.00@16.25	14.75@16.00	15.00@16.25

STEERS, Good:

700-900 lbs.	14.75@15.50	13.75@15.00	13.00@14.50	13.75@15.00
900-1100 lbs.	14.75@15.75	13.75@15.25	13.25@14.75	13.75@15.00
1100-1300 lbs.	15.00@16.00	14.00@15.50	13.75@15.00	13.75@15.00
1300-1500 lbs.	15.00@16.00	14.00@15.50	13.75@15.00	13.75@15.00

STEERS, Medium:

700-1100 lbs.	12.00@14.75	11.75@14.00	11.50@13.50	11.25@13.25
1100-1300 lbs.	12.25@15.00	12.00@14.00	11.50@13.25	11.50@13.75

STEERS, Common:

700-1100 lbs.	10.50@12.25	10.50@12.00	10.50@11.75	9.50@11.50	10.25@11.50
1100-1300 lbs.	10.50@12.25	10.25@12.00	10.25@11.75	10.25@11.75	10.25@11.75

HEIFERS, Choice:

600-800 lbs.	14.75@16.00	14.50@15.25	14.25@15.25	14.25@15.50
800-1000 lbs.	15.00@16.25	14.50@15.25	14.25@15.50	14.25@15.50

HEIFERS, Good:

600-800 lbs.	13.75@14.75	13.00@14.50	13.00@14.25	12.25@14.25
800-1000 lbs.	13.50@15.00	13.00@14.50	13.00@14.25	12.50@14.25

HEIFERS, Medium:

500-900 lbs.	10.50@13.50	10.50@13.00	11.00@13.00	10.50@12.50	11.00@13.00
900-900 lbs.	9.00@10.50	8.50@10.50	10.00@11.00	8.75@10.50	9.75@11.00

COWS, All Weights:

Good	12.00@13.00	12.00@13.00	11.25@12.75	11.00@12.00	11.00@13.00
Medium	10.75@12.00	10.50@12.00	9.50@11.25	9.75@11.00	9.75@11.00
Cutter and common	7.75@10.75	8.00@10.50	7.00@9.50	7.00@9.75	7.25@9.75
Canner	7.00@8.75	6.00@8.00	5.75@7.00	5.50@7.00	5.50@7.00

BULLS (Yds. Excl.), All Weights:

Beef, good	18.50@14.00	11.50@12.50	12.00@12.75	11.00@11.50	11.00@11.50
Sausage, good	12.50@13.40	11.50@12.50	11.75@12.25	10.50@11.25	10.25@11.50
Sausage, medium	10.00@12.50	10.50@11.50	9.25@11.75	9.00@11.00	9.50@11.50
Sausage, cutter & com.	9.00@10.50	8.00@10.50	8.25@9.75	7.25@9.00	7.00@9.00

VEALERS, All Weights:

Good and choice	15.00@16.00	14.50@15.75	13.00@15.00	13.00@14.00	13.50@16.00
Common and medium	11.00@15.00	12.00@14.50	9.00@13.00	9.50@13.00	9.50@13.50
Cull	9.00@11.00	7.50@12.00	7.50@9.00	7.50@9.50	7.00@9.50

CALVES, 500 lbs. down:

Good and choice	12.00@14.00	12.00@14.00	12.00@14.00	11.50@13.50	12.00@14.00
Common and medium	8.25@12.00	9.50@12.00	9.00@12.00	8.50@11.50	8.00@12.00
Cull	7.75@8.25	7.50@8.50	7.50@8.00	7.00@8.50	6.50@8.50

*Quotations on wool stock based on animals of current seasonal market weights and wool growth, those on shorn stock on animals with No. 1 and No. 2 pelts.

*Quotations on slaughter lambs and yearlings of good and choice and of medium and good grades and on ewes of good and choice grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

*Quotations on yearling wethers and ewes on shorn basis.

PACIFIC COAST LIVESTOCK

Receipts for five days ended August 27:

	Cattle	Calves	Hogs	Sheep
Los Angeles	4,800	675	3,200	1,050
San Francisco	755	144	1,611	9,070
Portland	2,830	400	3,290	3,535

CHICAGO PACKER PURCHASES

P

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, August 28, 1943, as reported to The National Provisioner:

CHICAGO

Armour and Company, 3,580 hogs; Swift & Company, 1,245 hogs; Wilson & Co., 1,967 hogs; Western Packing Co., Inc., 2,619 hogs; Agar Packing Co., 6,545 hogs; Shippers, 15,636 hogs; Others, 26,165 hogs.

Total: 19,708 cattle; 3,152 calves; 42,074 hogs; 10,083 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	5,733	893	3,860	5,577
Cudahy Pkg. Co.	4,180	773	1,418	7,183
Swift & Company	4,308	1,176	1,754	7,559
Wilson & Co.	3,273	1,069	1,625	2,650
Campbell Soup Co.	1,705	111	111	111
Others	11,805	436	2,007	2,804
Total	30,594	4,347	10,764	25,773

OMAHA

	Cattle and Calves	Hogs	Sheep
Armour and Company	7,189	11,395	10,210
Cudahy Pkg. Co.	4,157	6,897	8,263
Swift & Company	4,221	5,286	10,432
Wilson & Co.	2,366	5,745	1,563
Other Hog Buyers	18,225

Cattle and calves: Eagle Pkg. Co., 17; Grt. Omaha, 55; Geo. Hoffman, 11; Kroger Pkg. Co., 929; John Roth, 164; So. Omaha Pkg. Co., 548; Nebr. Beef Co., 625; Lincoln Pkg. Co., 294; Rothchild Pkg. Co., 270.

Total: 20,796 cattle and calves; 47,498 hogs and 30,470 sheep.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,672	1,152	6,082	7,807
Swift & Company	4,385	4,468	5,737	8,965
Hiller Pkg. Co.	1,837	...	621	902
Hill Pkg. Co.	...	2,689
Krey Pkg. Co.	...	1,545
Laclede Pkg. Co.	...	2,686
Siebold Pkg. Co.	...	837
Others	1,434	126	2,079	503
Shippers	8,541	9,936	15,812	6,000
Total	18,860	8,652	37,894	24,237

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	4,114	65	9,345	3,606
Armour and Company	4,230	22	10,854	4,321
Swift & Company	2,872	91	5,280	3,359
Others	225
Shippers	8,170	...	11,646	903
Total	17,911	178	37,125	12,279

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	2,831	605	6,401	7,007
Armour and Company	3,315	400	5,205	3,549
Others	2,059	18	2,000	1,651
Total	8,205	1,083	13,612	12,207

Not including 374 cattle, 2,167 hogs and 6,083 sheep bought direct.

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,294	2,487	3,839	2,298
Wilson & Co.	4,694	2,614	3,833	2,566
Others	172	6	685	...
Total	9,160	5,107	9,357	4,864

Not including 407 cattle, 2,552 hogs and 1,120 sheep bought direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	2,862	1,087	7,476	8,277
Guggenheim Pkg. Co.	280
Dunn & Ostertag	65	...	189	...
Fred W. Dold	136	...	668	...
Sunflower Pkg. Co.	35	...	89	...
Excel Pkg. Co.	625
Others	2,958	...	961	426
Total	7,061	1,087	9,406	3,703

FT. WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,128	3,204	1,705	19,205
Swift & Company	4,066	3,571	1,665	20,392
Blue Bonnet Pkg. Co.	384	27	611	3
City Pkg. Co.	282	1	1,155	9
H. Rosenthal	133	14	4	...
Total	8,908	6,817	5,143	39,609

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,736	824	12,258	7,153
Cudahy Pkg. Co.	759	557	...	3,871
Dakota Pkg. Co.	1,059	44
Swift & Company	3,344	2,525	20,024	9,646
Others	5,060	1,800
Total	12,588	5,750	33,282	20,670

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,286	55	3,937	13,516
Swift & Company	1,149	273	4,062	11,585
Cudahy Pkg. Co.	910	34	2,758	3,500
Others	1,600	122	1,769	306
Total	4,945	484	12,556	29,619

CINCINNATI

	Cattle	Calves	Hogs	Sheep
E. Kahn's Sons	388	412	5,831	5,539
Lohr Packing Co.	12	...	266	...
H. H. Meyer Pkg. Co.	13	...	8,114	...
J. & F. Schroth P. Co.	11	...	8,121	...
J. F. Stegner Co.	177	297	...	107
Others	1,352	367	823	410
Shippers	785	230	2,275	1,337
Total	2,688	1,306	15,427	5,737

Not including 1,411 cattle, 42 calves, 3,105 hogs and 95 sheep bought direct.

TOTAL PACKERS' PURCHASES

	Week ended	Cor. week
Cattle	161,428	146,710
Hogs	273,135	282,452
Sheep	210,251	225,088

Week of Aug. 23

Prev. week

Aug. 1942

Wed., Sept. 1

Thurs., Sept. 2

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Fri., Aug. 27	2,396	688	12,194	9,260
Sat., Aug. 28	2,127	439	11,966	9,260
Mon., Aug. 30	18,347	1,348	19,000	12,211
Tues., Aug. 31	8,861	1,165	19,941	12,284
Wed., Aug. 1	11,683	646	15,236	12,284
Thurs., Sept. 2	6,900	968	12,000	12,284

*Week so far..... 44,891 4,059 64,240 50,325

Week ago..... 37,738 3,582 70,194 27,100

Year ago..... 52,915 3,840 68,822 37,387

Two years ago..... 37,295 3,024 38,005 22,736

*Including 1,933 cattle, 332 calves, 18,228 hogs and 24,111 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Fri., Aug. 27	1,026	2	8,490	324
Sat., Aug. 28	571	...	1,026	1,026
Mon., Aug. 30	5,791	384	13,331	411
Tues., Aug. 31	3,206	280	10,651	10,651
Wed., Sept. 1	4,304	63	12,521	12,521
Thurs., Sept. 2	3,000	100	2,600	2,600

Week's total..... 16,300 781 10,726 2,236

Prev. week..... 16,939 132,000 12,000 12,000

Year ago..... 17,201 670 3,411 4,430

Two year ago..... 9,059 144 4,090 1,950

*All receipts include directs.

SEPTEMBER AND YEAR RECEIPTS

	September	Year
--	-----------	------

1943 1942 1943 1942

Cattle..... 17,683 25,768 1,840,861 1,423,900

Calves..... 1,546 2,032 132,000 122,000

Hogs..... 23,286 25,141 3,784,948 3,246,660

Sheep..... 22,307 27,600 1,981,321 1,981,321

*All receipts include directs.

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Hogs	Sheep	Lamb
--	--------	------	-------	------

Week ended Aug. 24. \$15.40 \$14.40 \$14.40 \$14.15

Previous week..... 15.40 14.45 14.45 14.30

1941..... 11.85 10.45 9.25 14.70

1940..... 11.00 8.75 8.75 11.00

1939..... 9.50 8.10 8.00 8.00

1938..... 10.20 7.90 7.85 8.00

Av. 1938-1942..... \$11.50 \$9.30 \$1.35 \$10.00

*Receipts and average weight for week ending Aug. 28, 1943, estimated.

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, September 2:

	Week ended	Prev. week
--	------------	------------

Packers' purchases..... 40,961 46,900

Shippers' purchases..... 15,291 15,387

Total..... 56,252 56,287

NEW YORK LIVESTOCK

Livestock prices at Jersey City, August 30, 1943, as reported by the Food Distribution Administration.

CATTLE:

Steers, medium to good..... \$16.50@17.10

Cows, medium..... 12.50@18.50

Cows, cutter and common..... 10.25@12.00

Cows, cannery..... 8.50@10.50

Bulls, good and medium..... 15.00@16.00

Bulls, cutter to common..... 12.00@14.00

CALVES:

Vealers, good and choice..... \$17.75@18.50

Vealers, common and medium..... 15.00@17.50

HOGS:

Hogs, good and choice, 160@200 lb. av. \$15.15

LAMBS:

Lambs, good..... \$16.00

Receipts of salable livestock at Jersey City Market for week ended August 28, 1943:

Cattle	Calves	Hogs	Sheep
--------	--------	------	-------

Salable receipts..... 567 2,096 581 1,703

Total with directs..... 5,062 11,444 19,468 47,902

Previous week:

Salable receipts..... 326 1,581 524 2,098

Total, with directs..... 6,965 9,308 20,835 44,508

*Including hogs at 31st street.

Watch Wanted page for bargains.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended August 28, 1943.

CATTLE

	Week ended Aug. 28	Prev. week	Cor. week, 1942
Sheep	1,866	1,866	1,866
Goats	2,421	2,421	2,421
Cattle	12,320	12,320	12,320
11. 5,700	12,320	12,320	12,320
10. 12,320	12,320	12,320	12,320
9. 12,320	12,320	12,320	12,320
8. 12,320	12,320	12,320	12,320
7. 12,320	12,320	12,320	12,320
6. 12,320	12,320	12,320	12,320
5. 12,320	12,320	12,320	12,320
4. 12,320	12,320	12,320	12,320
3. 12,320	12,320	12,320	12,320
2. 12,320	12,320	12,320	12,320
1. 12,320	12,320	12,320	12,320
Total	148,552	137,769	172,075

*Cattle and calves.

HOGS

Chicago	76,249	88,891	82,136
Kansas City	40,382	44,306	28,706
Omaha	50,729	54,814	32,709
East St. Louis	64,456	62,793	59,592
St. Joseph	14,255	17,055	13,274
Memphis	30,662	30,448	18,769
Wichita	8,422	8,752	7,440
Philadelphia	11,514	11,635	11,962
Indianapolis	20,161	19,671	24,164
New York & Jersey City	41,928	41,675	40,463
Oklahoma City	10,900	12,124	8,580
Cincinnati	13,444	13,768	14,784
Denver	10,924	13,508	8,862
St. Paul	33,282	23,991	28,311
Milwaukee	7,551	6,791	6,877
Total	435,160	450,217	386,629

¹Includes St. Louis National Stockyards, East St. Louis, Ill. and St. Louis, Mo.

SHEEP

Chicago	10,083	8,508	14,568
Kansas City	38,567	38,430	22,055
Omaha	38,769	39,359	34,006
East St. Louis	28,328	27,076	23,355
St. Joseph	16,680	23,405	15,953
Memphis	18,837	19,407	14,091
Wichita	8,277	8,428	8,130
Philadelphia	9,518	9,709	8,900
Indianapolis	2,574	2,746	4,977
New York & Jersey City	50,105	62,262	60,773
Oklahoma City	5,084	6,108	2,310
Cincinnati	4,144	6,330	6,887
Denver	10,001	14,842	9,546
St. Paul	20,670	15,606	24,795
Milwaukee	2,062	2,628	1,523
Total	255,440	276,565	241,905

?Not including directs.

OPA NAMES MEAT FIRM

Charged with selling meat above the wholesale ceiling prices, suspension proceedings were filed against the Lake View Packing Co., Chicago, this week by the Chicago metropolitan office of the Office of Price Administration. The order was filed with W. M. McFarland, regional OPA commissioner.

The OPA charged that from July 3 to Aug. 16 the company on seven different occasions sold beef hind and fore-quarters and carcasses at prices 5 to 7 cents a pound over ceiling prices.

FOOD INDEX DECLINES

The Bureau of Labor Statistics reported this week that average food prices at the wholesale level declined 0.8 per cent during the week ending Aug. 26, bringing to 0.8 per cent the decline for the past four months.

But it said its all-commodity index rose 0.1 per cent to a level somewhat higher than at the end of July and 4 per cent above a year ago. The index now stands at 102.9 per cent of the 1926 average.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Food Distribution Administration.)

WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
STEERS, carcass	Week ending August 28, 1943.....	5,129	1,773
	Week previous	4,537	854
	Same week year ago.....	5,522	1,087
COWS, carcass	Week ending August 28, 1943.....	1,730	2,200
	Week previous	763	1,785
	Same week year ago.....	2,604	2,373
BULLS, carcass	Week ending August 28, 1943.....	302	87
	Week previous	150	5
	Same week year ago.....	454	140
VEAL, carcass	Week ending August 28, 1943.....	6,978	670
	Week previous	5,708	822
	Same week year ago.....	3,681	897
LAMB, carcass	Week ending August 28, 1943.....	21,102	6,007
	Week previous	18,286	9,048
	Same week year ago.....	42,010	14,517
MUTTON, carcass	Week ending August 28, 1943.....	7,739	2,762
	Week previous	7,846	1,915
	Same week year ago.....	4,451	442
PORK CUTS, lbs.	Week ending August 28, 1943.....	1,534,043	555,455
	Week previous	1,777,991	458,178
	Same week year ago.....	1,352,220	228,408
BEEF CUTS, lbs.	Week ending August 28, 1943.....	428,540
	Week previous	200,501
	Same week year ago.....	225,985

LOCAL SLAUGHTERS

CATTLE, head	Week ending August 28, 1943.....	10,487	1,960
	Week previous	10,205	1,944
	Same week year ago.....	10,166	2,480
CALVES, head	Week ending August 28, 1943.....	10,833	2,110
	Week previous	9,965	2,512
	Same week year ago.....	18,426	2,602
HOGS, head	Week ending August 28, 1943.....	40,000	11,814
	Week previous	44,024	11,635
	Same week year ago.....	39,434	11,962
SHEEP, head	Week ending August 28, 1943.....	57,061	3,343
	Week previous	62,403	3,739
	Same week year ago.....	60,805	3,800

Country dressed product at New York totaled 2,802 veal, 0 hogs and 4 lambs. Previous week 2,441 veal, 0 hogs and 70 lambs in addition to that shown above.

CANADIAN LIVESTOCK PRICES

GOOD STEERS

	Week ended Aug. 26	Last week	Same week 1942
Toronto	\$11.90	\$11.82	\$10.02
Montreal	12.25	12.85	10.05
Winnipeg	11.75	11.69	8.86
Calgary	11.65	11.75	9.65
Edmonton	11.45	11.15	9.00
Prince Albert	10.50	10.50	8.85
Moose Jaw	10.75	10.70	8.50
Saskatoon	11.25	10.50	9.10
Regina	10.80	10.75	8.40
Vancouver	12.00	11.65	10.15

HOG CARCASSES B1*

Toronto	\$16.81	\$16.87	\$16.00
Montreal	16.90	17.12	15.90
Winnipeg	15.72	15.87	14.20
Calgary	15.50	14.45	14.15
Edmonton	15.25	14.45	14.05
Prince Albert	15.25	15.50	13.90
Moose Jaw	15.50	15.85	13.90
Saskatoon	15.45	15.50	13.90
Regina	15.40	15.50	13.90
Vancouver	16.50	16.35	15.20

*Official Canadian hog grades are now on carcase basis, quotations from B1 Grades; Grade A, \$1.00 premium.

VEAL CALVES

Toronto	\$15.29	\$15.25	\$15.12
Montreal	15.75	15.75	14.00
Winnipeg	13.00	13.00	11.50
Calgary	11.75	11.75	10.75
Edmonton	11.75	11.75	10.75
Prince Albert	11.75	11.75	10.75
Moose Jaw	11.50	11.50	10.25
Saskatoon	12.50	12.40	10.40
Regina	12.50	12.50	10.50
Vancouver	12.50	12.25	11.50

GOOD LAMBS

Toronto	\$15.10	\$15.53	\$11.75
Montreal	15.50	15.50	11.50
Winnipeg	11.83	14.12	10.22
Calgary	10.00	12.60	9.65
Edmonton	11.00	11.65	9.35
Prince Albert	9.50	11.50	8.90
Moose Jaw	11.50	11.50	9.25
Saskatoon	11.50	11.50	9.00
Regina	11.50	12.50	9.25
Vancouver	14.50	15.00	11.00

WEEKLY INSPECTED KILL

During the week ending August 27 the slaughter of hogs and sheep at the 27 selected centers under federal inspection, showed a decline compared with the previous week. Hog slaughter has shown a decline compared with the preceding week for six consecutive weeks but the decline in the lamb kill was the first in some time. Cattle and calf slaughter showed an increase over a week earlier; a year ago cattle and calf kill was slightly larger.

	Cattle	Calves	Hogs	Sheep
New York area ¹	10,493	10,548	41,929	56,165
Phil. & Balt. ²	8,151	7,822	25,384	8,887
Ohio-Indiana ³	8,314	2,989	49,254	14,033
Chicago ⁴	24,080	5,728	76,249	58,911
St. Louis area ⁵	13,933	12,167	44,456	33,325
Kansas City	22,932	7,852	58,567
Southwest group ⁶	26,276	15,417	49,912	63,287
Omaha	16,905	737	50,729	88,760
Saints City	10,319	165	30,663	19,587
St. Paul-Wisc. ⁷	15,590	12,784	87,043	30,773
Interior Iowa & So. Minn. ⁸	13,457	4,270	136,768	44,966

¹Includes New York, Newark, and Jersey City.

²Includes Cleveland and Cincinnati, Ohio, and Toledo, Ohio. ³Includes Indianapolis, Ind. ⁴Includes Elkhorn, Ill. ⁵Includes St. Louis, Mo. ⁶Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. ⁷Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wisc. ⁸Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection during 1942: cattle 73%, calves 70%, hogs 74%, sheep and lambs 80%.

CLASSIFIED ADVERTISEMENTS

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

Position Wanted

SUPERINTENDENT: 16 years' large and small packer experience; beef and pork operations; killing, cutting and manufacturing, including canning. Age 48; college education. References furnished. W-428, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Position as manager or superintendent of small or medium sized plant. Thoroughly capable, taking complete charge. W-417, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Plants Wanted

WANTED TO BUY

PACKING PLANT suitable for cattle, hogs and small stock operations. Prefer Ohio, Indiana or Illinois location. Give particulars as to capacity, etc. W-432, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANT WANTED in New York City. Small empty plant. Must have freezing space. W-433, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

Business Opportunities

CANNED MEATS WANTED

Any size, any quantity

We are ready buyers

MARTIN PACKING COMPANY

127 Belmont Ave. Newark 8, New Jersey

FOR SALE: Large buildings with railroad siding, suitable for dehydration plant and cold storage in Indianapolis. Was formerly ice plant. Immediate possession. CAPITAL ICE COMPANY, Indianapolis, Ind.

WANTED FOR CASH interest in or outright purchase of small meat packing plant or slaughterhouse. Radius 250 miles of Chicago. W-434, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Men Wanted

WANTED: Foreman to take charge of good-sized sausage kitchen in large mid-west city. Must be able to handle help and supervise production. W-422, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Working Foreman for the kill floor in small plant in medium sized mid-west city. Present kill 400 hogs and 30 cattle per week. W-424, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WORKING Slaughterhouse Foreman in small modern city abattoir. Year around work with top wages to start. Living quarters available. LOOK-MAN PACKERS, Schenectady 5, N. Y.

WANTED: By a well established eastern Pennsylvania meat packer producing only top grade merchandise a Sausage Maker that can act as assistant foreman. Must know all phases of work connected with the sausage kitchen. Must be able to guide and direct men. A permanent position with good pay. W-421, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5.

WANTED: Plant Superintendent for hog killing plant in Middle East for old established successful packer. Thoroughly experienced in curing smoked meats, sausage and specialties. Excellent opportunity for the right man. Replies will be treated with strict confidence. Reply E. G. JAMES COMPANY, 316 S. LaSalle St., Chicago 4.

EXPERIENCED casing salesman with following wanted to represent old established casing house to cover Minnesota, Iowa, Wisconsin and Illinois. W-429, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

SALESMAN calling on sausage manufacturers to carry complete line of seasonings, binders, cures, and other fast-selling items. Commission highest. All territories open. Write confidential. W-430, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Equipment Wanted

WANTED: A good used Sausage Mixer direct connected AC motor, either 200 or 400 pound capacity. Give make, age and price. W-427, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Equipment for Sale

1—Boss Inedible Cooker, 4'x7' all complete with 10 H.P. motor and silent chain drive. Guaranteed perfect working condition. Price loaded on car..... \$100.00

1—#28 Boss Grate Dehairer, all complete with 12½ H.P. special elevator fully enclosed motor. Guaranteed perfect working condition. Can be seen in operation for about two weeks. Price loaded on car..... \$100.00

1—8" Piston Hydraulic Cracking Press, complete with steam hydraulic pump, cracking basket, and presssing plates (reconditioned)..... \$100.00

2—100# Buffalo Sausage Stuffers; perfect condition. Price each..... \$10.00

1—36" hand saw complete with moving table for cutting hogs and quarters of beef; complete with motor..... \$40.00

THE R. E. JORDAN CO., 416-18 W. Camden St., Baltimore 1, Md.

FOR IMMEDIATE SALE

PRACTICALLY NEW Sander #215 Grinder, 20 H.P. motor; Buffalo #43 T Silent Cutter self-emptying, 30 H.P. motor. Buffalo complete unit, 58 Grinder and 32 Silent Cutter, 10 H.P. motor. Excellent condition. 300 Lb. high-pressure water pump, 2 cylinders. Beam duplex. Scientific Company aluminum filter press, 18 inch plates, with pump. INDIAN DAIRY, Carlstadt, N. J.

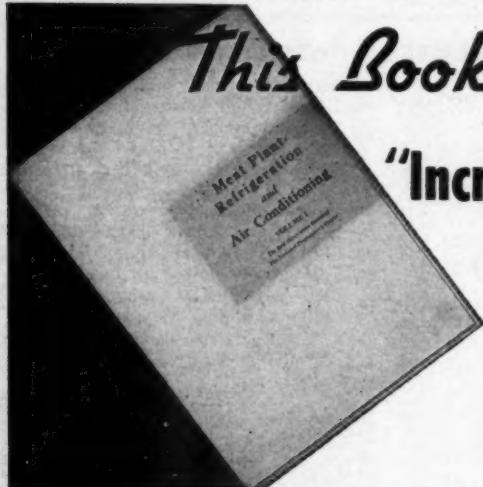
MEAT PACKERS—ATTENTION!

FOR SALE: 1—4x7' Horizontal Dry Cooker or Melter; 2—Vertical Cookers or Dryers, 10' Ga. x 4'10" high; 1—#15-CRM Mitts & Merrill Hog; 1—350-ton motor driven Ice Machine; 1—80-ton motor driven Ice Machine; 2—4x8' and 4x12' Lead Roll; 7—large wood tanks; tankage dryer. Inspect our stock at 335 Doremus Ave., Newark, N. J. Send us your inquiries. WHAT HAVE YOU FOR SALE? Consolidated Products Co., Inc., 14-19 Park Row, New York City 7, N. Y.

Burt Model A Labeler #21 case
1200 ton Cracking Press—late type
M. D. Beef Casing Cleaner
M. D. Beef Casing Crusher

Full particulars on request.

KEATING EQUIP. CO., 29 Church St., N.Y.C. 1



"Increased Efficiency-Reduced Cost"

Says: Canada Packers Limited of St. Boniface, Manitoba

"We forwarded one booklet to each of our branches and we have since had a reply from the manager at each branch stating that, in company with his engineer, they are going through the different lessons and already have learned sufficient to improve the efficiency of their refrigeration equipment, and at the same time to reduce the operating expense"

Since the above statement was made, "Meat Plant Refrigeration and Air Conditioning" has been expanded to three volumes and covers 97 lessons of the National Provisioner's School of Refrigeration. These lessons have been revised by the author, an expert in packinghouse refrigerating problems, and are designed to enable those interested in meat plant operation, as well as refrigeration, to acquire a practical working knowledge of this basic subject as well as fundamental information essential to the worker who has ambitions beyond his present job.

All three volumes of "Meat Plant Refrigeration and Air Conditioning" can now be obtained for only \$4.00. Purchased singly, each volume sells for \$1.50.

A National Provisioner Publication

THE NATIONAL PROVISIONER, INC.
407 So. Dearborn Street
Chicago, Illinois

Please send me Volumes I, II, III of "Meat Plant Refrigeration and Air Conditioning" at \$1.50 per copy. (\$4.00 for all three.) I enclose \$.....

Name.....

Address.....

Firm.....

City..... State.....

ESSKAY QUALITY

BEEF • BACON • SAUSAGE • LAMB
VEAL • SHORTENING • PORK • HAM
• VEGETABLE OIL •

THE WM. SCHLUDERBERG - T. J. KURDLE CO.
MAIN OFFICE - PLANT and REFINERY
3800-4000 E. BALTIMORE ST.
BALTIMORE, MD.

WASHINGTON, D. C. RICHMOND, VA. ROANOKE, VA.
458-11th St., S. W. 22 North 17th St. 317 E. Campbell Ave.



The Original Philadelphia Scrapple
by

John J. Felin & Co., Inc.

Pork Packers

"Glorified"

HAMS • BACON • LARD • DELICATESSEN

4142-60 Germantown Ave., Philadelphia, Pa.

How to analyze foods

How to interpret your findings

JUST
PUBLISHED FOOD ANALYSIS

By A. G. Woodman

COVERS LATEST METHODS
FOR ANALYZING:

- Food Colors
- Chemical Preservatives
- Milk, Cream and Ice Cream
- Edible Fats and Oils
- Olive Oil
- Butter
- Carbohydrate Foods
- Honey
- Corn and Chocolate
- Sokus
- Pepper
- Cloves and Cinnamon
- Mustard
- Cider Vinegar
- Extract of Vanilla
- Sassafras Extract
- Extract of Ginger
- Wine
- Whisky

Mass. Institute of Technology

4th ed., 607 pp., illus., \$4.00

This book gives a well-balanced training in methods of food analysis for the detection of adulteration. Typical foods illustrate methods of attack and analysis. Bearing out the author's belief that exercise of judgment and training of sense of discrimination are the principal benefits to be gained from a critical balancing of data obtained in a food analysis, the book gives almost equal emphasis to interpretation of results as to processes. Much information added to this edition on alcoholic beverages, sugar methods for foods affected by admixture of dextrose on a par with cane sugar, new permitted dyes, including oil-soluble colors, etc.

Order from

The NATIONAL PROVISIONER 407 S. DEARBORN ST.
CHICAGO, ILLINOIS

Rath's

from the Land O' Corn

BLACK HAWK HAMS AND BACON
PORK - BEEF - VEAL - LAMB

Straight and Mixed Cars of Packing House Products
THE RATH PACKING CO. WATERLOO, IOWA

THE E. KAHN'S SONS CO.
CINCINNATI, O.

"AMERICAN BEAUTY"
HAMS AND BACON

Straight and Mixed Cars of Beef,
Veal, Lamb and Provisions

Represented by

NEW YORK PHILADELPHIA WASHINGTON BOSTON
J. W. Laughlin Earl McAdams Clayton P. Lee P. G. Gray Co.
Harry L. Meehan 38 N. Delaware Ave. 1108 F. St. S. W. 148 State St.
441 W. 13th St.

CANNED MEATS — "PANTRY PALS"



MEAT PRODUCTS OF
THE HIGHEST QUALITY

STAHL-MEYER, INC., New York City, N. Y.

FERRIS HICKORY SMOKED HAM and BACON



Liberty
Bell Brand

Hams—Bacon—Sausages—Lard—Scrapple
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

THE CUDAHY PACKING CO.

PRODUCERS, IMPORTERS AND EXPORTERS OF

Sausage Casings

221 NORTH LA SALLE STREET CHICAGO, U. S. A.

ADVERTISERS

in this Issue of The National Provisioner

Adler Co., The.....	27	Hygrade Food Products Corp.....	42	Service Caster & Truck Co.....	25
American Blower Corp.....	17	Industrial Gear Mfg. Co.....	22	Smith's Sons Co., John E. Second Cover	
Armour and Company.....	6	Jackle, F. R.....	27	Solvay Sales Corp.....	19
Atlantic Service Co.....	19	Kahn's, E., Sons Co.....	41	Specialty Mfrs. Sales Co.....	23
Aurora Pump Co.....	19	Kalamazoo Vegetable Parchment Co. 13		Stahl-Meyer, Inc.	61
Bridgell, Inc., Chas. D.....	27	Kennett-Murray & Co.....	36	Standard Conveyor Co.....	20
Cahn, Fred C., Inc.....	27	Mario Coil Co.....	14	Svendsen, Sami. S.....	35
Chase Bag Co.....	3	Mayer, H. J., & Sons Co.....	20	Transparent Package Co. Front Cover	
Cincinnati Butchers' Supply Co.....		McMurray, L. H.....	36	U. S. Slicing Machine Co.....	21
..... Third Cover		Merrill Lynch, Pierce, Fenner &		Vogt, F. G., & Sons, Inc.....	41
Cleveland Cotton Products Co.....	24	Beane.....	33	Wilson & Co.....	20
Cudahy Packing Co.....	41	National Gypsum Co.....	12		
Daniels Mfg. Co.....	24	Omaha Packing Co.....	Fourth Cover		
Diamond Crystal Salt Co.....	25	Platte Valley Commission Co.....	36		
Dorr Co., Inc.....	5	Rath Packing Company.....	41		
Felin, John J., & Co., Inc.....	41	Sayer & Co., Inc.....	22		
French Oil Mill Machinery Co.....	32	Schaefer Co., Willibald.....	32		
Globe Co.....	25	Schluderberg, Wm.-T. J. Kурдле Co. 41			
Griffith Laboratories, Inc.....	22				
Hormel, Geo. A., & Co.....	42				
Hunter Packing Co.....	42				

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

HORMEL
GOOD FOOD

Main Office and Packing Plant
Austin, Minnesota

HUNTER PACKING COMPANY
East St. Louis, Illinois
BEEF • VEAL • PORK • LAMB
HUNTERIZED SMOKED AND CANNED HAM
New York Office, 408 West 14th St., Paul Davis, Mgr.

William G. Joyce
Boston, Mass.

F. C. Rogers Co.
Philadelphia, Pa.



A. L. Thomas
Washington, D. C.
Local & Western Shippers
Pittsburgh, Pa.

...25
Cover
...19
...23
...41
...20
...35

Cover

...21

...41

...20

...and the
...so,
...tly,
...you
...can
...their
...to
...sol.

Y

AM
4g.

1960